



4-Course Mothers' Day

Set Menu | \$148++ per person

Additional Wine Pairing: \$48++ for 2 glasses or \$78++ per person for 3 glasses

Parmesan Custard Brioche | Beef Tartare Tartlet | SKIRT's Sourdough Bread

Iwate Scallop Carpaccio

(Additional \$35 for 5g of Oscietra Caviar)

Avocado, Radish, Strawberry Basil

Wine Pairing: NV R De Ruinart Champagne, France

Lobster Ravioli

Canadian Lobster, Crispy Leeks, Uni Sauce

Wine Pairing: 2022, Domaine Ellevin Chablis, Chardonnay, Bourgogne, France

Signature Blackmore's Skirt Steak

Smoked Truffle Mash, Chimichurri, Broccolini

Or

Dry Aged Akune Gold A5 Wagyu Striploin

(Additional \$50)

Smoked Truffle Mash, Bone Marrow Jus, Broccolini

Wine Pairing: 2022, Tenute Rossetti, Sangiovese Chianti DOGG, Italy

White Chocolate Passion Cream

Whipped Raspberry, Strawberry Compote

Raspberry Pâte de Fruit | Pink Heart Strawberry Praline

Please approach our Talent if you have any dietary restrictions.
This set menu is not eligible for any discount.