

Veloute @ Palace Pier

Tasting Menu

Tuesday March 21/2023 & Friday March 24/2023

six course tasting menu @ 159.00 per person

Plus Wine Pairing \$75

NV Pixie Sparkling, Rose Hall, Prince Edward County, Ontario

- *Japanese AAA Tuna tartare*
- *Japanese scallop ceviche*

avocado guacamole, Acadian sturgeon caviar

*Chimay Rouge, Ale ABV 9% 2nd Fermentation
Scourmont Abbey, Belgium*

- *Seared wild foie gras vol-au-vent*

Duck confit tossed in Mushroom truffle demi-glace, shaved truffle

2020 Sancerre, Domaine Paul Prieur, Loire, France

- *lobster & crab risotto*

Haiti lobster, Canadian crab meat & Spanish saffron carnoroli rice

- *Homemade chef's Sorbet*

2018 Chateau Neicoleau, Bordeaux, France

- *Beef wellington*

AAA beef tenderloin, Marchand du vin demi-glace

Taylor's Fladgate 20yrs Tawny, Porto Portugal

- *Chef's dessert selection & international cheese*

Excluding taxes and Gratuities