

FRESH FISH MARKET

..... TASTING MENU

Four Course Menu 110 per guest
Classic Wine Pairing 85 per guest

AMUSE BOUCHE

FIRST COURSE

UNION SQUARE FARMERS MARKET SALAD

daily selection of USQ Farmer's Market offerings dressed
with extra virgin olive oil, barrel-aged sherry vinegar

Diebolt-Vallois, Blanc de Blancs, Champagne NV

SECOND COURSE

WHOLE FISH SASHIMI

thinly sliced fish of your choice extra virgin olive oil, sea salt & lemon

Dewazakura 'Oka' Ginjo, Yamagata

THIRD COURSE

GRILLED WHOLE FISH

simply grilled with lemon, served with fingerling potatoes & broccolini

Patrick Piuze 'Terroirs de Chablis', Burgundy 2023

DESSERT

DESSERT PLATTER

tasting of assorted desserts

Inniskillin 'Pearl' Icewine, Niagara, Ontario 2019

OCEANS



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