

SIDECUT

The Chef's Tasting Menu / CAD 195 per person

AMUSE BOUCHE

Seasonal Chefs' Choice

HOMEMADE SOURDOUGH & CONDIMENTS

Seasoned Bone Marrow Butter

Extra virgin olive oil, and 12 months aged balsamic

STARTER

Hand-Cut Prime Beef Tartare

Prime beef adorned with parsley mayonnaise, Cabernet Sauvignon balsamic reduction, cured quail egg yolk, Kristal caviar, and 24 Karat gold leaf

Or

Hokkaido Scallop and Carabinero Prawn Duo

Sea urchin mayonnaise, yuzu emulsion, and sturgeon caviar

FROM THE SEA

Nova Scotia Lobster and King Crab Risotto

Samphire and crunchy crust of lumpfish roe

Or

BC Sablefish

Rolled in zucchini ribbons with razor clams and wild shrimp, seaweed essence, and a squid emulsion

FROM THE LAND

Olive Fed A5 Wagyu

5J Jamon Ibérico, potato fondant with black truffle, rainbow carrots, and veal marrow sauce

Or

A5 Wagyu Striploin Rossini

Seared foie gras, black truffle, Parisienne turnips, and Bordelaise sauce

DESSERT

Grand Marnier Dark Chocolate Flambé

Coffee-orange ganache, crunchy cacao nibs

Please inform your server of any dietary restrictions prior to ordering as we cannot guarantee the complete absence of cross-contamination.

At Sidecut Steakhouse, we take pride in crafting our dishes with care and precision. To maintain the quality and integrity of our offerings, we kindly request no changes or substitutions to our menu items. Thank you for your understanding.