



# KODIAKS

**\$50**  
plus tax.

**Student prepared 5 course prix fixe menu.**

Please make a selection from each course.

## **Appetizers**

**Kodiaks caprese**, roasted tomatoes, basil oil, bocconcini, balsamic gel | **GF, Veg**

**Seared scallops**, blood orange reduction, grapefruit, pea shoots | **GF**

**Mousse Timbale**, smoked salmon, avocado, horseradish, tomato gel, house made crackers

**Maple caramelized figs**, puree brie, house cured bacon | **GF**

## **Soups & Salads**

Daily soup creation

**Grilled romaine salad**, garlic dressing, pickled red onion, parmesan | **Veg**

**Spring salad mix**, citrus, tomato vinaigrette, melon ribbons, dill tofu puree | **V**

**Seafood Bisque**, crème fraiche, filoncini, chives



Ask your server about beverage options.



## **Palette Cleanser**

Student created refreshing sorbet | **GF, DF**



## **Mains**

**Miso marinated salmon**, toasted coconut rice, lemon grass jus | **GF, DF**

**Beef steak**, cauliflower puree, pomme fondant, port reduction | **GF**

**Fresh gnocchi**, savoury cheesecake, roasted corn & tomatoe chutney | **Veg**

**Roasted squash risotto**, caramelized onion, sage | **Veg**

**Bourbon pecan chicken breast**, maple bacon carrot, rosemary mustard veloute



## **Desserts**

Student created luxurious finales

GF - gluten free | DF - dairy free | Veg - vegetarian | V - vegan