

KODIAKS

\$60
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 & shrimp, blood orange reduction, grapefruit, pea shoots | GF

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

Maple caramelized figs, whipped 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, cucumber ribbons, dill tofu puree | V

Seafood Bisque, crème fraiche, filoncini, chives



Ask your server about beverage options & allergies.



Palette Cleanser

Student created refreshing sorbet | GF, DF



Mains

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

AA Striploin 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