

A premier culinary experience "A shareable feast" menu

AQUATERRA

\$75

February 18 to March 31. Available seven days a week.

Course one

Beef brisket (suadero)

Slow-roasted brisket served with pickled jalapeño, verde crema, and corn shells

Course two

Fig board

Balsamic marinated figs, citrus yogurt, spiced pepitas, pomegranate molasses, and grilled sourdough bread

Course three

Harissa glaze pork tomahawk

Served with parsnip puree, roasted heirloom carrots, grilled red cabbage, pistachio, and apple chimichurri

Course four

De leche tart

With salty caramel, candy pecan, and vanilla Chantilly cream

Beverage add-ons

Sandhill Syrah \$60

Okanagan Valley, British Columbia

Butter pecan old-fashioned \$16

Makers Mark bourbon, butter pecan syrup, maple walnut bitters

