



*The
Radiant*

Pre-Theatre Dinner Menu

\$65 SELECT ONE FROM EACH COURSE

First

CONFIT DUCK WINGS

Hoisin bbq sauce, pickled carrot & daikon slaw, jalapeño, wasabi aioli,
spiced cashew*, pickled cilantro **DF NF***

CRIMSON BEET TARTARE

Salt roasted beets, vegan 'egg yolk', balsamic & dill beet purée, horseradish crema,
edible flower, crostini* **NF V GF***

WAGYU BEEF CARPACCIO

Black garlic aioli, truffle oil, arugula, shaved Grana Padano^, pickled shimeji mushrooms,
crispy capers, black pepper, crostini* **NF GF* DF^**

Second

PAN ROASTED CHICKEN

Lemon & leek pan jus, sweet potato mash, creamed
kale, carrot purée, chef's veg **NF GF**

BLACKENED HALIBUT

6oz halibut filet blackened, basil risotto, watermelon
salsa, carrot purée, chef's veg **NF GF**

GRILLED LAMB CHOPS

Split chop, mint & garlic marinade, herb roasted garlic
potatoes, arugula salad, olive tapenade, sun-dried
tomato, carrot purée, chef's veg **NF GF DF**

VEGAN SAUSAGE PLATE

Grilled vegan sausages, German potato salad, braised
cabbage, carrot purée, spicy house pickles, grainy
mustard, pretzel baguette **NF V**

AAA BEEF RIBEYE \$10 SURCHARGE

10oz ribeye, rosemary demi-glace, duck fat smashed potatoes, cognac fois gras butter, black
garlic gremolata, bison bone marrow, chef's veg, carrot purée **NF**

Third

CHEESECAKE

House-made cheesecake,
rotating flavours

CHOCOLATE DELICE

Vegan peanut butter cream^,
blueberry compote,
honeycomb* **GF DF NF^ V***

DOUBLE SCOOP

Seasonal sorbet **NF DF GF V**

