



# Chef's Table - Sample Menu

*Your Canna Chef - Where Culinary Art Meets Cannabis Science*

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# MENU

## ● AMUSE-BOUCHE

### **Tuna Tartare**

Citrus · Sesame · Chive

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## ● STARTER

### **Heirloom Beet & Burrata**

Citrus · Pistachio · Herb Oil · Aged Balsamic

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## ● ENTRÉE

### **Seared Diver Scallop**

Cauliflower Purée · Brown Butter · Lemon · Capers

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## ● MAIN

*(One selection finalized during menu planning)*

### **Herb-Crusted Rack of Lamb**

Garlic Jus · Roasted Fingerling Potatoes · Seasonal Vegetables

— or —

### **Slow-Roasted Prime Rib**

Red Wine Jus · Yorkshire Pudding (GF) · Seasonal Vegetables

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## ● DESSERT

### **Dark Chocolate Pot de Crème**

Sea Salt · Whipped Cream

*Every course may be enjoyed with or without infusion.*

*Infusions are thoughtfully customized for each individual guest, taking into account comfort level, experience, and desired effect — ensuring a safe, intentional, and personal dining experience.*

*A custom CBD-infused, non-alcoholic mocktail is curated for each menu, designed to complement the overall flavour profile of the evening and thoughtfully round out the infused experience.*

*Menus are fully customized and can be prepared entirely gluten-free.*

