



Chef's Table - Sample Menu

Your Canna Chef - Where Culinary Art Meets Cannabis Science

MENU

● AMUSE-BOUCHE

Tuna Tartare

Citrus · Sesame · Chive

● STARTER

Heirloom Beet & Burrata

Citrus · Pistachio · Herb Oil · Aged Balsamic

● ENTRÉE

Seared Diver Scallop

Cauliflower Purée · Brown Butter · Lemon · Capers

● 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

● 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.

