



FOR THE TABLE

gougeres parmesan
malpeque oysters lambrusco mignonette

FIRST

carrot/apple/ginger soup buttermilk custard, spices
roast squash terrine seeds, spiced yogurt, coriander
lobster salad meyer lemon, celery, toast
foie gras mousse, quince, pumpkin seeds, brown bread

SECOND

tapioca custard all the flavors of clam chowder
haddock broccoli puree&slaw, sesame
dumplings parmesan, parsnip, black truffle
quail foie gras stuffing, squash

MAIN

wagyu beef sirloin "baked potato" puree, creamed spinach "souffle", truffle jus
chicken roulade carrots, tarragon, walnuts
arctic char celery root puree, pickled beets, horseradish sauce
cauliflower roasted&pureed, squash, buttermilk, herb puree

DESSERT

black currant mousse dark chocolate, prosecco gelee
chocolate rum cake cheesecake, coconut almond crunch
vanilla panna cotta orange, white chocolate&macadamia nut biscotti

Prix Fixe Menu

