

FOR THE TABLE

gougeres
mornay

beausoleil oysters
lambrusco mignonette

February 13 & 18 \$69
February 14-17 \$79

FIRST

carrot/apple/ginger soup
spiced creme fraiche, pumpkin seeds

kohlrabi
fresh cheese, celery, sesame seeds

crab "johnny cake"
carrot remoulade

foie gras
mousse, quince, brown bread

SECOND

tapioca custard
all the flavors of clam chowder

haddock
broccoli puree&slaw, sesame

lentil dumplings
duck confit, cabbage

quail
wild rice stuffing, roasted onions

MAIN

n.y. strip
crispy potato, charred scallion aioli, peppers, chimichurri

guinea hen
pommes puree, braised greens, mushroom

salmon
onion latke, chickories, bacon vinaigrette

cauliflower
grains, spiced yogurt

DESSERT

passion fruit mousse
carrot cake, honey, orange supreme

chocolate cake
nougat, malted meringue, strawberry jam

vanilla cream roulade
black currant, prosecco, lemon mascarpone

4 COURSE
PRIX FIXE

