

Four Course Menu

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Select Two

Artichoke and Potato Tart

Taleggio, Beets and Endive

Parmesan Gnocchi

Cauliflower, Chestnut and Black Truffle

Kanpachi Tartar

Heart of Palm, Edamame and Tamarind

Hot Foie Gras

Quince, Turnip and Savoy Cabbage

Cool Maine Lobster

Haricots Vert, Radish and Meyer Lemon

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Select One

Artichoke and Ricotta Tortelloni

Perigord Truffle, Celery Root and Hedgehogs (Supplement \$20)

Turbot

Puy Lentils, Matsutake and Red Kuri Squash

Jamison Farms Lamb

Sweet Potato, Cepe and Swiss Chard

Dry Aged Beef Ribeye

Gratin, Delicata Squash and Cauliflower

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Cheese Trolley

(Supplement \$22)

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Seckel Pear

Savarin, Cranberry and Espresso Ice Cream

Flavors of Banana

Caramel, Mousse and Sorbet

Guanaja Chocolate Souffle

Pistachio and Passion Ice Cream

\$135.00 per person inclusive of service charge

Chef, Jeffrey Thompson

Holidays