

Summer Four Courses Menu

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Starter
Select Two

Heirloom Tomato
Summer Truffle, Radish and Pico

Cannelloni
Sunchoke, Sweet Corn and Tarragon

Baby Artichoke
Piperade, Cipollini Onions and Chorizo

Bluefin Tuna
Avocado, Cucumber and Heart of Palm

Hot Artisan Foie Gras
Baby Fennel, Apricot and Amaretto

New Zealand Blue Prawn
Panisses, Ratatouille and Almond

Wild Burgundy Snail
Maitake, Purple Onion and Chenin Blanc

Chef, Jeffrey Thompson

*In the European Tradition, all prices are
INCLUSIVE OF SERVICE CHARGE
ADDITIONAL GRATUITES ARE NOT
EXPECTED.*

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Entrée
Select One

Parmesan Gnocchi
*Fresh Bean, Swiss Chard and Summer
Truffle*

Bay of Fundy Halibut
Squash Blossom, Morel and Viognier

Loup de Mer
Langoustine, Fennel and Bouillabaisse

Four Story Hill Farm Veal
*Parsnip, Heirloom Squash and Bluefoot
Mushroom*

Muscovy Duck
Chanterelle, Bok Choy and Plum

Dry Aged Ribeye of Beef
Cepe, Potato and Purple Peas

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Cheese Trolley
(Supplement Twenty Two Dollars)

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Choice of Dessert

\$125

Spring Chef's Tasting

Bluefin Tuna

Avocado, Cucumber and Heart of Palm

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Diver Scallop

Parsnip, Cephalopod and Summer Truffle

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Hot Artisan Foie Gras

Baby Fennel, Apricot and Amaretto

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Muscovy Duck

Bluefoot Mushroom, Cipollini Onion and Swiss Chard

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Wild Sturgeon

Potato, Artichoke and Tamarind

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Jamison Farms Lamb

Sunchoke, Chanterelle and Haricot Vert

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Cheese Trolley

(Supplement Twenty Two Dollars)

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Pink Grapefruit

Madeleine, Sorbet and Crispy Wonton

\$165

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