April 4th & 5th 2023

Reservation Times: 5:45, 6:00 & 6:15pm

First Course
Salt Cod Brandade Beignets
Sauce gribiche, pickled salsify, red pepper relish, spiced chickpeas

Second Course
Creamy Cauliflower Soup
Chili-chive gougères, beurre noisette, curry oil, parsley

Third Course
Gewürztraminer Sorbet
Apricot & bergamot jus, lemon balm

Entrée
Peppercorn-Crusted Beef Tenderloin
Pommes dauphinoise, braised white onions, asparagus, Bordelaise syrup

or

White Fish Ceviche
Avocado cream, smoked potato, plantain chips, white asparagus

or

Sweet Corn & Chive Cappelletti
Basil pesto, mascarpone, balsamico, chestnut honey

Dessert
Lime-Malibu Rum Bavarois
French macaron, rhubarb jelly, mango pâte de fruit

$35.00 plus applicable taxes