

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**



*We bring learning to the table.*