February 14th & 15th 2023

Service Time: 5:45, 6:00 & 6:15pm

First Course
Salad of Cucumbers
Smoked trout, aerated buttermilk dressing, fennel pollen

Second Course
Creamy Shrimp & Lobster Bisque
Black beluga lentils, preserved lemon, crème fraîche

Third Course
Braised Pork Belly
Apple glaze, Jerusalem artichoke, smoked cocoa nib, salt-cured egg yolk

Entrée
Rabbit Crêpinettes
Tarragon-mustard cassoulet, rabbit ravioli, red currant rabbit jus gras

or

Sous Vide Rack of Lamb
Lavender pommes Anna, buttered Brussels sprouts, birch syrup gastrique

or

Sautéed Potato Gnocchi
Butternut squash purée, fried sage, beet confit, glazed chestnut with cassia

Dessert
Austrian Linzertorte
Lemon curd & blue poppy seed ice cream, wild blueberry powder, blackberry-cinnamon coulis

$35.00 plus applicable taxes