

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

First Course

Smoked Duck Breast Salad Paysanne

Poached egg, celeriac remoulade, sweet mustard dressing, frisée

Second Course

Sweet Corn & Bacon Chowder

Butter-poached lobster, smoked crème fraîche, saffron aioli, cocoa bean tuile

Third Course

Leek & Truffled-Mascarpone Arancini

Braised salsify, pork belly crackling, crispy shallots, black garlic

Entrée

Buttermilk and Thyme Fried Chicken

Bacon relish polenta, cumin-honey roasted parsnips, tarragon jus

or

Braised Lamb Shank

Moroccan couscous, preserved lemon, port & balsamic infused figs

or

Parisienne Gnocchi à la Herbes Fines

Artichoke hearts, oven-roasted tomato, mustard cream sauce

Dessert

Bitter Chocolate Tart with Pistachios

Pistachio cremeux, honeycomb, gold leaf, cherry jelly

\$35.00 plus applicable taxes



We bring learning to the table.