menu

Essence Dinner ~ October 30th, 31st & November 1st 2023

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

**First Course**

**Assorted Cheese & Charcuterie Plate**
hot Italian sausage, pork terrine, brie, shallot & pear chutney

**Second Course**

**Purée of Warm Spiced Beet Soup**
crispy potato threads, whipped chive goat cheese, nigella seed

**Third Course**

**Crisp Prosciutto Croquettes**
saffron aioli, creamed Savoy cabbage, red pepper relish
(vegetarian available)

**Entrée**

**Duo of Pork (Tenderloin & Belly)**
peach-blueberry chutney, beurre noisette Brussels sprouts, pickled mustard spätzle

or

**Crispy Duck Confit**
braised red cabbage, vanilla pommes purée, buttered rapini, sauce Bigarade

or

**Warm Mushroom Torte in Puff Pastry**
wilted salad of bitter greens, goat cheese, green peppercorn vegetarian demi-glace

**Dessert**

**Ginger Spiced Mascarpone Cheesecake**
mulled wine jelly, caramelized banana, blackberries, light rhubarb jus

$50.00 plus applicable taxes

We bring learning to the table.