

menu Essence Dinner ~ November 18th, 19th & 20th 2024

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

First Course

Salad of Pickled Beets

bacon relish, fennel-dusted quail egg, goat cheese-brown butter emulsion

Second Course

White Onion & Thyme Soup

lentils du Puy, bacon lardons & truffled-mushroom duxelle
(vegetarian available)

Entrée

Venison Rib Eye

English “big chips”, red wine braised shallots, salt-baked celeriac, sauce cassis

or

Lavender & Warm Spice Braised Duck Leg

caramelized plums, fennel-ricotta cavatelli, Yorkshire duck sauce

or

Handmade Orecchiette

ancho chili cream sauce, smoke-roasted garlic, hazelnuts, arugula

Dessert

Salted Caramel Ganache with Coffee Butter Blondie

cocoa nib tuiles, caramel powder, waffle cone

\$45.00 plus applicable taxes



We bring learning to the table.