

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

**First Course**

**Atlantic Smoked Salmon with Compressed Pickled Cucumbers**  
pumpernickel tuile, horseradish mousse

**Second Course**

**Sweet Potato, Honey & Sage Soup**  
pickled crab apple gastrique, cognac, tarragon cream

**Entrée**

**Confit of Herbed Lamb Shoulder**  
navy bean cassoulet, pommes gaufrette, grey salt

or

**Curry-Crusted Cod**  
smoked pork hock, light green pea jus, lemon-caramelized fennel

or

**Wild Mushroom & Thyme Risotto**  
grilled spring onions, parsnip chips, elderberry-balsamic reduction

**Dessert**

**Burnt Passion Fruit Sabayon with Dark Chocolate Brownie**  
vanilla cheesecake mousse, caramelized white chocolate

**\$45.00 plus applicable taxes**



*We bring learning to the table.*