

November 1<sup>st</sup> & 2<sup>nd</sup> 2022

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

**First Course**

**Assorted Cheese & Charcuterie Plate**

Hot Italian sausage, rabbit cr epinette, brie, shallot & pear chutney

**Second Course**

**Pur e 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)

**Entr e**

**Duo of Pork (Tenderloin & Belly)**

Peach-blueberry chutney, beurre noisette Brussels sprouts, pickled mustard sp atzle

or

**Crispy Duck Confit**

Braised red cabbage, vanilla pommes pur e, 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

**\$35.00 plus applicable taxes**



*We bring learning to the table.*