

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

First Course

Atlantic Smoked Salmon with Compressed Pickled Cucumbers
pumpnickel tuiles, horseradish mousse

Second Course

Warm Tomato-Saffron Consommé
lobster mousseline, tortellini, chorizo, black garlic

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 and red wine reduction

Dessert Course One

Coconut Sorbet
red wine jus, toasted almond crumbs

Dessert Course Two

Burnt Passion Fruit Sabayon with Dark Chocolate Brownie
vanilla cheese cake mousse, caramelized white chocolate

\$35.00 plus applicable taxes



We bring learning to the table.