

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

with lentils du Puy, bacon lardons & truffled-mushroom duxelle

Third Course

Mojito Sorbet

fresh lime, mint, white rum

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

Caramelized Milk Crème Caramel

with cocoa rouge crumble and Drambuie-caramel jus

\$35.00 plus applicable taxes



We bring learning to the table.