

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
(vegetarian available)

Second Course

White Onion & Thyme Soup

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

Entrée

Beef Tenderloin

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
(vegetarian)

Dessert

Chestnut Honey Ganache with Coffee Butter Blondie

cocoa nib tuile, caramel powder, waffle cone

\$45.00 *plus applicable taxes*



We bring learning to the table.