

Reservation Times: 5:45, 6:00 & 6:15pm

**First Course**

**Salt Cod Brandade Beignets**

sauce gribiche, pickled salsify, red pepper jelly, spiced chickpeas

**Second Course**

**Creamy Cauliflower Soup**

chili-chive gougères, beurre noisette, curry oil, parsley

**Entrée**

**Peppercorn-Crusted Beef Tenderloin**

pommes dauphinoise, braised white onions, asparagus, Bordelaise syrup

or

**White Fish Ceviche**

avocado cream, smoked saffron pommes noisette, plantain chips, asparagus

or

**Sweet Corn & Chive Cappelletti**

basil pesto, mascarpone, balsamico, bitter chestnut honey

**Dessert**

**Lime-Malibu Rum Bavaois**

verjus-compressed strawberries, rhubarb jus, caramel-braised pineapple

**\$45.00 plus applicable taxes**



*We bring learning to the table.*