

February 11<sup>th</sup>, 12<sup>th</sup> & 13<sup>th</sup> 2025

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

**First Course**

**Creamy Shrimp & Lobster Bisque**

black beluga lentils, preserved lemon, crème fraîche

**Second Course**

**Braised Pork Belly**

apple glaze, Jerusalem artichoke, smoked cocoa nib, salt-cured egg yolk  
(vegetarian option available)

**Entrée**

**Rabbit Crépinette**

tarragon-mustard cassoulet, rabbit ravioli, red currant rabbit jus gras

or

**Sous Vide Rack of Lamb**

sweet potato purée, flageolet beans, black garlic demi-glace

or

**Sautéed Potato Gnocchi**

butternut squash purée, fried sage, beet confit, glazed chestnut with cassia

**Dessert**

**Austrian Linzertorte**

lemon curd & blue poppy seed ice cream, wild blueberry powder,  
blackberry-cinnamon coulis

**\$45.00 plus applicable taxes**



*We bring learning to the table.*