

menu

March 24th & 25th 2026

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

First Course

Smoked Duck Breast Salad Paysanne

poached egg, celeriac remoulade, sweet mustard dressing
(vegetarian option available)

Second Course

Sweet Corn & Bacon Chowder

butter-poached lobster, smoked crème fraîche, saffron aioli, cocoa bean tuile
(vegetarian option available)

Entrée

Buttermilk and Thyme Fried Chicken

bacon-relish polenta, cumin-honey roasted parsnips, Armagnac prune, tarragon jus
or

Braised Lamb Shank

Moroccan couscous, preserved lemon, pomegranate, port & balsamic infused fig
or

Parisienne Gnocchi à la Herbes Fines

artichoke hearts, oven-roasted tomato, chèvre, mustard cream sauce

Dessert

Bitter Chocolate Tart with Pistachios

pistachio crémeux, honeycomb, gold leaf, cherry jelly

\$45.00 plus applicable taxes



We bring learning to the table.