

menu

February 17th & 18th 2026

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.