

menu

February 13th, 14th & 15th 2024

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

First Course

Salad of Cucumbers

smoked trout, aerated buttermilk dressing, fennel pollen

Second Course

Creamy Shrimp & Lobster Bisque

black beluga lentils, preserved lemon, crème fraîche

Third Course

Braised Pork Belly

apple glaze, Jerusalem artichoke, smoked cocoa nib, salt-cured egg yolk

Entrée

Rabbit Crêpinettes

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

or

Sous Vide Rack of Lamb

lavender pommes Anna, buttered Brussels sprouts, birch syrup gastrique

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

\$50.00 plus applicable taxes



We bring learning to the table.