



Prix-Fixe Menu

\$75 per Person

Entire Table Must Participate

Appetizers

SOUP DU JOUR

Chef's Daily Preparation

HEIRLOOM BEET SALAD

Candied Walnuts / Orange Vinaigrette

PEAR & CARMELIZED ONION TART

Goat Cheese Mousse / Black Garlic Molasses

Main Courses

MAPLE LEAF FARMS DUCK LEG CONFIT

Creamy Polenta / Fava Beans / English Peas

BRAISED SHORTRIB

Homemade Spaghettini / Cremini Mushrooms / Natural Jus

***PAN SEARED VERLASSO SALMON**

Homemade Basil Gnocchi / Pesto Sauce

Desserts

CHOCOLATE SOUFFLE

Vanilla Ice Cream / Crèmeux

MADAGASCAR VANILLA CRÈME BRULEE

Vanilla Custard