



HOLIDAY TASTING MENU

65 per person

STARTERS

choice of:

ROASTED BUTTERNUT SQUASH SOUP

creme fraiche, candied walnuts, wood oil

or

BABY GEM WEDGE

tart cranberries, puffed farro, shaved cauliflower, grilled cucumber,
charred leeks, sunflower vinaigrette

MAINS

choice of:

SMOKED MAPLE LEAF DUCK BREAST

honey scotch poached turnips, crispy kale, carrot emulsion, chocolate duck demi glace

or

ROASTED WILD SEABASS

grilled cabbage, parsnip puree, roasted shallots, chervil, red wine reduction

DESSERTS

choice of:

PUMPKIN POT DE CREME

whipped creme fraiche, toasted pepitas

or

CANDIED GRAPEFRUIT-APPLE PIE

whipped citrus mascarpone

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness. Please be sure to kindly inform your server/bartender of any allergies or dietary restrictions.