



THE FUTURE MEETS THE PAST

Dinner Menu

AMUSE

Acadian Sturgeon Caviar Tart
Smoked Sturgeon, Creme Fraiche

APPETIZERS

Scallop
Sunchoke, Brussels, Ikura

Foie Gras Parfait
Pear, Cinnamon, Seared Foie, Brioche

Warm Organic Mushroom Salad
Slow Egg, Forest Floor Broth

Ham Hock Presse
Pickled Mustard & vegetables, Horseradish

ENTREES

Beef Wellington
Pomme Puree, Red Wine Jus

Halibut
Caviar Beurre Blanc, Fennel

Truffle Fettuccine
Morels, Parmesan

Duck & Cherry
Cippolini Onions, Beets, Duck Sauce

DESSERTS

Baked Alaska

Chocolate Sphere
Dulce de Leche