

THE BRUCE HOTEL



Appetizer

Velvet Bisque

*roasted cauliflower & truffle soup, curry salted
cream, smoked duck fat crumble*

or

Beet-Cured Salmon Mosaic

dill crème, pickled shallot, puffed quinoa

Entrée

Filet of Beef

*black garlic jus, pommes dauphine, charred leek,
bernaise*

or

Seared Halibut

beurre blanc, caviar, fennel, edible gold leaf

or

Wild Mushroom & Chestnut Agnolotti

brown butter, sage, shaved black truffle

Dessert

Shattered Citrus Veil

Dry Ice Cocoa–Sesame “Obscura” Cake Chamber

Hidden Orchard Tartlet