

Multi-Course Tasting Menu

Small Bites

Chilled Maine Lobster Salad, Granny Smith Apple, Madras Curry Creme Fraiche and Dill Phyllo

Shaved Bresola with Soft Poached Quail Egg, Tomato Marmelade, Sweet Caper Butter, and Peppered Brioche

Demitasse Cup of Autumn Gold Pumpkin Bisque, Oyster Mushroom, and Black Truffle

Chef's Tasting Menu

Amuse Bouche

Hamachi Tartare with Paddlefish Caviar, Yuzu Essence, and Chive Oil

Braised Duck Agnolotti

Caramelized Quince, Wilted Arrow Spinach, and Lemon Almond Consomme

Gewurztraminer Poached Barramundi

Gingered Spaghetti Squash, Rapini, and Concord Grape Buerre Rouge

Chestnut Dusted Cervena Venison Loin

Roasted Parsnip, Raisin River Bacon, Braised Ruby Cabbage, and Huckleberry Reduction

Petite Basque

Roasted D'anjou Pear, Petite Arugula, and Cranberry Coulis

Clementine Cremeux and Citrus Short Bread

White Chocolate Lavender Lollypop, Goldschlager Grapefruit Gelee, Fresh Raspberries, and Lavender Flowers

Assorted Mignardes