



Sample Menu

Sunchoke Salad, Goat Cheese Dressing

Roasted, Puréed, Fried



Carrot Ginger Soup

Crème Fraîche Espuma, Toasted Coconut



Lobster Agnolotti, Butter Sauce

Tomato Confit, Braised Fennel, Carrot & Leek



Sous Vide Cavendish Quail, Natural Reduction

Sweet Potato, Fried Quail Egg



Cold Smoked Prime Strip Loin, Sauce Foyot

Pomme Purée, Cauliflower, Broccoli, Crispy Shallot



Greek Yogurt Panna Cotta

Honey Crèmeux, Raspberry Frozen Yogurt



Sample Menu

Seckel Pear Salad

Caramelized Walnuts, Goat Cheese, Aged Balsamic



Cream of Parsnip

Turmeric Espuma, Micro Croutons



Osso Bucco Agnolotti

Tomato Confit, Hen of the Woods, Thyme



Pan Roasted Salmon

Lobster Beurre Blanc, Pomme Purée

Julienne of Carrot, Leek & Fennel



Napoleon

Lemon Curd, Almond Tuile



Sample Menu

Roasted Sunchoke Salad
Goat Cheese Dressing

Watercress, Butter Dipped Radish, Sunchoke Chips



Roasted Winter Vegetable Soup

Crème Fraîche Espuma, Micro Croutons, Chives



Salmon Mi-Cuit

Watercress Purée, Horseradish Cream, Pickled Onion



Cold Aged Prime Strip Loin

Madagascar Sauce

Potato Terrine, Heirloom Carrot, Beet Greens

Hen of the Woods



Valrhona Dark Chocolate Soufflé

Vanilla Crème Chantilly, Fresh Raspberries



Sample Menu

Tuna Tartar

Micro Greens, Yucca Chips



Potato Leek Soup, Fresh Burgundy Truffles

Crème Fraîche Espuma, Micro Croutons



Shrimp a la Plancha

Crispy Risotto Cake, Coconut Red Curry



Lobster Agnolotti, Tomato Confit

Lobster Butter



Pan Roasted Ora King Salmon

Brown Butter Hollandaise

Salsify, Braised Romaine, Fennel, Carrot, Leek



Almond Tuile Napoleon

Almond Sponge, Panna Cotta, Raspberry Frozen Yogurt

