

SEASONAL MENU

winter

AVAILABLE JANUARY 1ST - FEBRUARY 28TH, 2017

MAY CHOOSE ONLY ONE OPTION PER COURSE FOR BOTH PARTIES

~ \$70 PER PERSON ~

Starter

CLASSIC FRENCH CHEESE FONDUE

A MÉLANGE OF SLOW MELTED SWISS CHEESES WITH A HINT OF PERNOD
SERVED WITH CORNICHONS, COCKTAIL ONIONS
AND CUBED ARTISAN BREAD
SERVED TABLE SIDE IN A TRADITIONAL FONDUE POT

OR

WHITE BEAN SOUP WITH FENNEL SEEDS AND SAUTÉED BROCCOLINI

THIS CLASSIC ITALIAN SOUP IS SLOW COOKED
FINISHED WITH BROCCOLINI AND RED CHILI FLAKES

OR

BURNT HEIRLOOM CARROTS, PARSLEY AND BABY ARUGULA

TOSSED IN A CHAMPAGNE VINAIGRETTE
TOPPED WITH CRUMBLER GOAT CHEESE AND FRESH THYME

Entrée

ALL OF OUR MEAT IS ORGANIC, GRASS FED OR OCEAN RAISED

BLACK PEPPERCORN CRUSTED FILET MIGNON

THIS PAN SEARED FILET IS MARINATED IN SHALLOT, LEMON AND THYME
THEN ROLLED IN PEPPERCORNS, AND OVEN ROASTED
SERVED WITH A SLOW-ROASTED SWEET POTATO WITH A GARLIC LABNEH

OR

SPICED-GLAZED LAMB CHOP WITH RED WINE-COFFEE PAN SAUCE

ANCHO CHILE, CINNAMON AND TOMATO ANCHOR THIS DRY RUBBED CHOP
SERVED WITH PEARL ONIONS AND COUNTRY STYLE MASHED POTATOES

OR

WILD ALASKAN TSING TAO POACHED SALMON

SERVED WITH KUNG PAO BRUSSEL SPROUTS AND JASMINE RICE

48 HOUR NOTIFICATION REQUIRED FOR DINNER REQUESTS
VEGETARIAN AND DIETARY RESTRICTED MENU OPTIONS AVAILABLE UPON REQUEST

Dessert

DARK CHOCOLATE CHIP SKILLET BROWNIE

~ A NEW TAKE ON A SUMMER CLASSIC ~

HOMEMADE BROWNIE IN A CAST IRON PAN

SERVED WARM WITH ARTISAN VANILLA BEAN ICE CREAM AND 2 SPOONS

OR

POMEGRANATE SORBET PARFAIT

FEATURES FRESH LIME JUICE, BLACK SESAME SEEDS

TOPPED WITH PISTACHIOS, A DRIZZLE OF CLOVER HONEY AND FRESH MINT

OR

CRÈME BRÛLÉE

WITH FIREBALL CINNAMON WHISKEY POACHED CRANBERRIES