

SEASONAL MENU

SERVED OCTOBER 1ST THROUGH NOVEMBER 30TH, 2018
MAY CHOOSE ONLY ONE OPTION PER COURSE FOR ALL PARTIES

late autumn

~ \$75 PER PERSON ~

Starter

GRILLED MONTEREY ARTICHOKE

SERVED WITH AN HEIRLOOM TOMATO, MUSHROOM BEURRE BLANC
TOPPED WITH SHAVED GRUYÈRE

OR

BAVARIAN STYLE SAUSAGE

THESE SAUSAGES ARE GRILLED IN HEFEWEIZEN AND GARLIC
SERVED WITH RAW PROBIOTIC SAUERKRAUT AND STONE GROUND MUSTARD

BOTH OF THE ABOVE SERVED WITH A WARM BAGUETTE

OR

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

Salad

RADICCHIO, ARUGULA AND HONEY CRISP APPLE WITH PARMESAN CHIPS
TOSSED IN A DIJON, HONEY, SHALLOT VINAIGRETTE

OR

HERB SALAD WITH PISTACHIOS, FENNEL AND HORSERADISH

VIBRANT GREENS, HANDFULS OF FRESH HERBS,
NUTS FOR CRUNCH AND TOSSED IN A HORSERADISH VINAIGRETTE

OR

MUSTARD, CARAWAY AND RYE

BABY GREENS, DICED PANCETTA, CARAWAY SEEDS AND RYE BREAD CROUTONS
TOSSED IN A BREAD AND BUTTER PICKLE VINAIGRETTE*
TOPPED WITH SHAVED, DRY JACK CHEESE

*THIS SALAD CONTAINS RAW EGG

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

Entrée

ALL OF OUR MEAT IS ORGANIC AND GRASS FED OR WILD OCEAN RAISED

MAPLE LEAF© DUCK BREAST
IN A RED WINE MUSHROOM REDUCTION
SERVED WITH SAUTÉED GREENS ON A BED OF WILD RICE

OR

ALASKAN TSING TAO POACHED SALMON
SERVED WITH SPICY KUNG PAO BRUSSEL SPROUTS
TOSSED IN A GARLIC CHILI PASTE WITH SALTED PEANUTS
SERVED WITH BASMATI RICE

OR

STEAK AU POIVRE
THIS TRADITIONAL FRENCH RECIPE FEATURES PAN SEARED FILET MIGNON,
BLACK PEPPERCORNS, COGNAC AND A HINT OF CREAM
SERVED WITH ROASTED FINGERLING POTATOES

Dessert

GRILLED BUTTERED POUND CAKE
SERVED WITH HÄAGEN-DAZS™ RUM RAISIN ICE CREAM
DRIZZLED WITH A FIREBALL™ CINNAMON WHISKEY REDUCTION

OR

POMEGRANATE SORBET PARFAIT
FEATURES FRESH LIME JUICE, BLACK SESAME SEEDS
TOPPED WITH LABNEH, PISTACHIOS, A DRIZZLE OF CLOVER HONEY AND FRESH MINT

OR

CRÈME BRÛLÉE
SERVED WITH BERMUDA BLACK RUM DRUNKEN CRANBERRIES