



Sample Menu

Starters

*Wild Mushroom Crème Fraîche Bisque
Sherry Saba Reduction, Parsley Purée, Crispy Leeks*

*Lef Farm Hydroponic Greens, Orange Dijon Roasted Garlic
Champagne Vinaigrette
Toasted Pecans, Goat Cheese, Radish, Oven Cured Beets
Vinegar Onions, Shaved Hakurei Turnips*

*Pan Seared Atlantic Bluefin Crab Cake, White Truffle Aioli
Crispy North County Smokehouse Bacon, Pea Shoots
Smoked Paprika Oil*

Entrées

*Marinated Miles Smith Farm Short Ribs
Braising Jus, Horseradish Aioli
Crispy Shallots*

*Pan Seared Nova Scotia Salmon
Char-Grilled Fennel Olive Artichoke Salad
Lemon Zest Compound Butter*

*Oven Roasted Statler Chicken Breast, Smoked Tomato Dijon
Sauce
Parsley Purée, Balsamic Reduction*

*Butternut Squash, Goat Cheese Ravioli
Brown Butter, Fried Basil, Saffron Roasted Garlic Emulsion*

Desserts

*Gould Hill Farm Apple Toffee Butter Brioche Bread Pudding
Vanilla Bean Chantilly Cream, Toasted Almonds*

*Mocha Cheesecake Mousse
Chocolate Ginger Tart Shell Crumbles
Raspberry Coulis*

Local Cheese Plate, Spiced Apple Compote