



A La Carte Menu

Amuse Bouche

roasted beet • goat cheese & arugula mousse • balsamic pearls

house smoked pork belly • sweet potato crisp • parsnip puree • apple gel

mushroom arancini • maple bacon aioli

Premium Starter Upgrade

Claw Cake • crab • lobster • sweet roasted corn • lemon beurre blanc

Starter

celeriac and parsnip soup • truffle • kale

greens • champagne citrus vinaigrette • camembert • fennel • candied pecan • blueberry

seared scallop • pickle • balsamic bacon jam

Entrée

beef wellington • whipped potato • asparagus • demi glace

fennel stuffed chicken breast • gnocchi • brown butter • shinkenspeck • camembert
• parmesan broth • broccolini

braised beef short-rib • crispy polenta • roasted root vegetables • braising bordelaise (GF option)

pan seared pacific cod • honey glazed carrots • curried cauliflower • quinoa fritter • tomatillo pepper salsa (GF)

apricot pork medallions • Eningen style spaetzle • red cabbage

bean and vegetable masala • corn fried tofu • cilantro yogurt • basmati pilaf (GF • V)

Dessert

Pumpkin cheesecake • oatmeal rye crust • mulled wine reduction exploding blackberry

panna cotta • ginger candy • white chocolate (GF)

apple pear crisp • house gelato (GF)