



## 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 Add-On

---

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)