

Calories

GROUP DINNER MENU

APPETIZER TRIO

(select 3)

- Grilled halloumi skewer w/ candied walnut & arugula pesto (V) (GF)
- Roasted local corn, leek & smoked cheddar phyllo parcel (V)
- Cornmeal fired west coast Effingham oyster w/ pickled local jalapeno & Thai basil tartar sauce (GF) (DF)
- Prosciutto wrapped, pan seared east coast scallop (GF) (DF)
- Bison & bone marrow pastry (DF)
- Lamb merguez bite w/ house charmoula (GF) (DF)

STARTER

- Charred local tomato & fennel bisque w/ house crème fraîche & sourdough crouton (V) (GF)
- OR
- Beet carpaccio - cider poached local beets w/ beet sprouts, citrus, apple chips, pistachio crusted chèvre & organic olive oil (V) (GF)
- OR
- Marinated kale salad w/ roasted celeriac, crispy pancetta, confit garlic & Asiago vinaigrette & pommes gaufrettes (GF)

MAIN COURSE

Wild Mushroom & Truffle Gnocchi

Handmade potato gnocchi, wild SK chanterelles, morels & oyster mushrooms, black truffle pâté butter, pea shoots & Asiago (V)

Sablefish & Golden King Crab

Pan seared 'Organic Ocean' west coast sablefish fillet & golden king crab velouté, creamed kohlrabi, butter poached leeks, crispy potatoes & shiso

Duck Two Ways

Coconut milk & lemongrass braised 'Brome Lake' duck leg & pan roasted duck breast, Thai green curry sauce, organic forbidden rice, pan fried 'Our Farm' 2022's garden beans & chilies (GF) (DF)

Steak Béarnaise

grilled New York steak w/ crushed local potatoes, grilled asparagus & house Béarnaise sauce (GF)

DESSERT

Calories Famous Dessert Bar



(V) vegetarian

(GF) gluten free

(DF) dairy free