

CHEF'S TASTING MENU

1st Course

QUEBEC FOIE GRAS MOUSSE

caramelized apple purée, pickled pear, granny smith gelée, pumpkin seed, brioche croutons

suggested pairing: 2021 Ailm Blanc de Blanc

2nd Course

TORCHED JULIETTE CHEESE

roasted beets, fennel emulsion, toasted hazelnuts, red beet tapioca cracker,

Arlo's honeycomb

suggested pairing: 2023 Clone 49 Riesling

3rd Course

WINTER CITRUS & BUTTER POACHED LING COD

slow roasted cauliflower, fresh herb emulsion, Gigantes bean & nduja fricassee

wine pairing: 2010 Chardonnay

4th Course

GREEN CROFT FARM

LAMB DUO

merguez sausage stuffed saddle,
smoked & glazed lamb, rutabaga fondant,
toasted fregola, minted lamb jus

wine pairing: 2014 Cabernet Sauvignon

Dessert

CHOCOLATE ORANGE PANNA COTTA

chocolate feuilletine crunch,

vanilla poached orange

wine pairing: 2000 Botrytis Affected Optima