

Six Course Tasting Menu

Organic Beets with Chevre Ravioli

Hazelnut Vinaigrette, Farmed Greens

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Fennel Scented Duck Pate with Dried Cherries

Black Mustard, Toast Point

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Chilled Maine Lobster with Truffle Celeriac

Leeks, Tarragon, Celeriac, Mache

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Glazed Duck Breast with Red Quinoa

Braised Kale, Duck Confit, Pinot Noir

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Braised Beef Short Rib with Truffle Polenta

Brussels Sprouts, Shaved Turnips, Rosemary Jus

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Chocolate Parfait

Peanut Butter and Crème Fraîche