

DINNER

AMUSE BOUCHE



SALADE G

Mesclun, Frisée, Asian Pear, Walnuts, Lardons  
Blue Cheese, Mustard Vinaigrette

BURRATA

Broccoli Rabe Pesto, Crunchy Serrano Ham



WHOLE ROASTED FAROE ISLANDS SALMON

Fall Greens Stuffing

ROTISSERIE POTATOES

CHEF'S SELECTION:

TWO SEASONAL VEGETABLE SIDE DISHES



COUPE GLACÉE DU JOUR

Today's House Made Ice Cream Parfait

SOUFFLÉ AU CHOCOLAT AMER

Vanilla Ice Cream, Chocolate Truffles

**EIGHT GUESTS MINIMUM**

\$88/person

In addition to beverages, tax & suggested 20% suggested gratuity

This menu is entirely gluten free.

Vegetarian selections always available on request and do not need to be pre-ordered.

All menus can be prepared without pork.

**SUGGESTED WINE PAIRINGS**

2015 André et Mirelle Tissot "Patchwork", Jura \$70/btl

NV Champagne Lallier Brut Rosé \$115/btl

