

**DINNER**

**AMUSE BOUCHE**



**SALADE G**

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

**BURRATA**

Roasted Butternut Squash, Arugula, Pomegranate  
Crunchy Farro, Pumpkin Seeds, Sunflower Seeds

**SALMON RILLETTES**

Faroe Island Salmon, Smoked Salmon, Salmon Roe  
Lemon, Cucumber, Crème Fraîche



**"POULE DE LUXE"**

Whole Roasted Zimmerman Farm Chicken  
Wild Mushroom Stuffed Breast, Seared Foie Gras, Jus

**ROTISSERIE POTATOES**

**CHEF'S SELECTION:  
TWO SEASONAL VEGETABLE SIDE DISHES**



**MAPLE CRÈME BRULÉE**

AND

**SOUFFLÉ AU CHOCOLAT AMER**

Vanilla Ice Cream, Chocolate Truffles

\$85/person

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

The above menu is entirely gluten free.  
Fish and vegetarian selections always available on request.  
All menus can be prepared without pork.

**SUGGESTED WINE PAIRINGS**

2014 Ponzi Vineyards Reserve, Chardonnay, Willamette Vallley, Oregon \$95/btl

2011 Olivier Leflaive, Pommard, Burgundy \$98/btl

