



Amuse

Brandade, tuna tartare

Course 1

Potato Crusted Halibut Cheeks

chili crunch aioli, corn pico de gallo

Course 2

Pan Seared Foie Gras

cauliflower purée, pickled peaches, black peppercorn
gastrique, espelette waffle

Course 3

Crab & Ricotta Agnolotti

glazed ramps, spinach, pickled plums, gruyere cream

Course 4

Herb Roasted Lamb Leg

sweet corn arancini, moroccan bbq glaze, rapini, confit leeks

Course 5

Apricot Cornbread

maple ice cream, smoked bacon caramel