

Winter Soirée

Pan Seared Diver Scallop

Crispy Pancetta, Pomegranate and Champagne Reduction

Duck Leg Confit & House Round Beef Cassoulet

Topped with Fresh Herbs & Brulée'd Gruyère

Beet Napoleon

Boursin and Beet Layers topped with Orange Salsa

Crispy Pork Belly

Brussel Sprout and Carrot Slaw, Apple Cider Vinegar Reduction

House Made Fruited Sorbet

To cleanse the palate

Grilled Center Cut Filet

Duck Fat Hollandaise, Port Wine Reduction

Baked Alaska for Two

Swiss Meringue, Vanilla Cake, Coffee Ice Cream