



DINE DOWNTOWN

JANUARY 8-24, 2021

MENU SUBJECT TO CHANGE

FIRST

WINTER GREENS WITH BRAISED APPLE

TOASTED WALNUTS, DRIED CRANBERRIES
CHAMPAGNE VINAIGRETTE

SECOND

PLEASE CHOOSE ONE

OVEN-ROASTED BREAST OF CHICKEN

ROASTED SWEET YAMS, CRISPY FRENCH BEANS
CHICKEN DEMI-GLAZE

PAN-SEARED SKUNA BAY SALMON*

ROASTED BUTTERNUT SQUASH RISOTTO
GRILLED BROCCOLINI
SUN-DRIED TOMATO BEURRE MONTÉ

THIRD

PLEASE CHOOSE ONE

OLD WORLD CARROT CAKE

CITRUS CREAM CHEESE FROSTING
SALTED CARAMEL SAUCE
CANDIED ORANGE ZEST

CHOCOLATE PAVÉ GÂTEAU

BROWNIE CAKE, CHOCOLATE MOUSSE
CHOCOLATE NAMELAKA, PUFFED RICE CRUNCH
LOCAL RASPBERRIES

45 PER PERSON

EXECUTIVE CHEF STEPHEN ASHLEY

PRICE INCLUDES ALL THREE COURSES. NOT VALID WITH ANY OTHER OFFER.
SPLIT PLATES NOT PERMITTED. BEVERAGES, GRATUITY AND SALES TAX NOT INCLUDED.
AS A COURTESY TO OTHER GUESTS, PLEASE SET ELECTRONIC DEVICES TO SILENT.
A CORKAGE FEE OF \$25 WILL BE APPLIED PER 750 ML BOTTLE BROUGHT INTO THE RESTAURANT.
MAXIMUM OF TWO 750 ML BOTTLES PERMITTED.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.