



FIRST COURSE

Field Greens Salad

Pears, Hazelnuts, Blue Cheese

Charred Eggplant

Curried Labne, Pickled Scapes, Pine Nut Gremolata

Pumpkin Raviolo

Brown Butter, Parmesan, Burgundy Truffle

SECOND COURSE

Atlantic Halibut

Wheat Berries, Citrus, Parsnips

Green Circle Chicken

Chicories, Ceba Viaja, Pan Jus

Steak Frites

Prime Sirloin, Cress, Truffled Demi

Pumpkin Porridge

Farm Egg, Wild Mushrooms, Parmesan

DESSERT

Dark Chocolate Pudding

Salted Caramel, Brioche, Citrus

Ice Cream Sandwiches

House-Made Cookies & Ice Creams

House-Made Ice Cream

Seasonal Selection



CHOICE OF ONE FOR EACH COURSE

\$55 Per Person