
Sur-Lie

First Course

Beet salad w/ beet chips + beet vinaigrette + vanilla compressed daikon + baby kale

Rutabaga velouté w/ mushroom foam + cardamom tuile + chocolate crumble

Seared scallop w/ salmon ravioli + black garlic cream sauce + lime gel + pork belly

Second Course

Steak frites w/ 10oz Striploin + foie gras butter + cassis demi-glace + brown butter aioli

Cornish hen w/ orange-ginger glaze + squash broth + sauteed daikon + squash purée

Sea bream w/ swiss chard + crispy kale + mint foam + brown bean purée + lemon béchamel

Celeriac "steak" w/ salt baked celeriac + charred eggplant purée + miso gravy +
confit tomato + basil foam (vegan)

Dessert Course

Warm apple crumble w/ chocolate crumble + lemon confit + cinnamon-clove ice cream

Canadian "baba" w/ maple-bourbon sponge cake + foie gras ice cream + orange crumble
