
Sur-Lie

First Course

Beet salad w/ beet chips + miso-lemon vinaigrette + pickled onion + pear gel + beet-goast cheese flan

Roast butternut squash w/ seared scallop + crispy vegetable + apple-fennel salad + crème fraiche

Tuna carpaccio w/ blood orange gel + lime aioli + potato crisp + compressed cucumber + pickled onion

Second Course

Steak frites w/ 9 oz Striploin + foie gras butter + creamy peppercorn + malt vinegar aioli

Cornish hen w/ mushroom duxelle + carrot and squash julienne + roast potato + five spice jus

Sockeye Salmon w/ parsnip puree + mushroom + kale + chive oil + red wine demi-glace

Squash Agnolotti w/ mushroom brodo + pickled black trumpet mushroom + Swiss chard + ricotta salata

Dessert Course

Maple crème brûlée w/ maple tuile + maple gel + apple butter

Chocolate-coffee dome w/ pecan brittle + chocolate crumble + espresso ice cream + fresh berries

\$59 per guest not including tax and gratuity

Sur-Lie

First Course

Beet salad w/ beet chips + miso-lemon vinaigrette + pickled onion + pear gel + beet-goast cheese flan

Roast butternut squash soup w/ seared scallop + crispy vegetable + apple-fennel salad + crème fraiche

Second Course

Beef tartare w/ crispy chick pea + juniper dressing + pickled heirloom carrots + kale-sage powder

Tuna carpaccio w/ blood orange gel + lime aioli + potato crisp + compressed cucumber + pickled onion

Foie gras torchon w/ cognac gel + local honey tuile + apple butter + seared foie gras

Third Course

Steak frites w/ 9 oz Striploin + foie gras butter + creamy peppercorn + malt vinegar aioli

Cornish hen w/ mushroom duxelle + carrot and squash jullienne + roast potato + five spice jus

Sockeye Salmon w/ parsnip puree + mushroom + kale + chive oil + red wine demi-glace

Squash agnolotti w/ mushroom brodo + pickled black trumpet mushroom + Swiss chard + ricotta salata

Dessert Course

Maple crème brûlée w/ maple tuile + maple gel + apple butter

Chocolate-coffee dome w/ pecan brittle + chocolate crumble + espresso ice cream + fresh berries

\$70 per guest not including tax and gratuity

Sur-Lie

Family style

First Wave

Choice of:

Beet salad w/ beet chips + miso-lemon vinaigrette + pickled onion + pear gel + beet-goast cheese flan
or

Roast butternut squash soup w/ seared scallop + crispy vegetable + apple-fennel salad + crème fraiche

Second Wave

Platters of:

oysters and house crudo w/ mignonette + hot sauce

seared scallops w/ citrus beurre blanc + pork belly

charcuterie w/ house preserve + pickled vegetables + foie gras torchon

Third Wave

Platters of:

Chateaubriand w/ mixed mushrooms + bordelaise sauce + creamy peppercorn

Whole grilled fish w/ preserved lemon and leek (seasonal)

Duck duo w/ local roast duck breast and confit leg + blueberry gastrique

Squash Agnolotti w/ mushroom brodo + pickled black trumpet mushroom + Swiss chard + ricotta salata

Potato gratin and mixed vegetable sides

Dessert Wave

Platters of:

Micro desserts + fresh fruit + house ice cream and sorbet

\$75 per guest not including tax and gratuity