

\$75 PER PERSON

First Course

choose one

ABNER SALAD

artisan lettuce, radicchio, creamy dill dressing
crispy shallots, watermelon radish v

CREAMY SUNCHOKE SOUP

confit egg yolk, sliced prosciutto, cracked pepper GF

HAMACHI CRUDO

avocado mousse, tiger's milk, crispy shallots,
shaved radish, red frill mustard, pineberries



Main Course

choose one

SEARED CHICKEN BREAST

mousseline, truffled chicken jus, thumbelina carrots

ROASTED ORGANIC ISLE OF SKY SALMON

celery root purée, Brussels sprout leaves, king trumpet mushroom,
brown butter porcini jus GF

VEGAN PAPPARDELLE PESTO

sundried tomatoes, red onions, crushed cashew VG

SEARED FILET OF BEEF & FOIE GRAS +\$25

Robuchon's mashed potatoes, fried leeks, truffle jus

Dessert

choose one

RED VELVET CHEESECAKE

chocolate crust, pineberries

DARK CHOCOLATE DREAM TARTE

raspberry coulis, crushed white chocolate

Sides

\$9 EACH

**BRUSSELS SPROUTS
SAUTÉED MUSHROOMS**