



FIRST COURSE

Soup of the Land - Daily Selection / Seasonal Preparation

Or

B & B Salad - Shredded Beets / Pickled Butternut Squash / Ginger Vinaigrette / Sesame

Or

Brandade - Whipped Salt Cod & Potato / Olive Oil Toast / Crème Fraiche / Bread & Butter Pickles

SECOND COURSE

Faroe Island Salmon - Mustard Spätzle / Sauerkraut / Rye Bread Crumbs

Or

Roasted Cornish Hen - Chorizo Stuffed / Coco Nib Balsamic / Whipped Potato / Turmeric Pickled Cipollini

Or

Grilled Tuna Loin - Ginger Basil Glaze / Pan Fried Udon / Bok Choy / Peanut Sauce

Or

Seared Scallops – Creamy Cauliflower Dressed Wild Rice / Charred Leek Pesto / Beet Root Honey

THIRD COURSE

Ice Cream Float - Vanilla Bean Espresso / Almond Milk Chocolate Ice Cream / Biscotti

Or

Chocolate Pate - Cashew Crust / Cherry Crème Anglaise / Lemon Salt

Or

Lime Tartelette - Pretzel Crust / Raspberry Marmalade / Coconut Whipped Cream