

HSL

wine pairing available

AMUSE BOUCHE

PARSNIP "BACON" | yam emulsion | crispy brussels sprouts | hazelnut

FIRST

APPLE BUTTER TOAST | labneh | cipollini onion | cranberry

SMOKED TROUT RILLETTE | pepper jelly | lavosh | trout roe

BELUGA LENTILS | romanesco | socca bread | harissa

DUCK LIVER MOUSSE | sweet potato doughnut | huckleberry gelee

SECOND

ACORN SQUASH | endive | pepita pesto | apple gastrique | duck confit

CHARRED GREEN BEANS | sherry-maple vinaigrette | mushroom conserva | tobacco onions
alba truffle

KALE SALAD | champagne vinaigrette | pine nuts | parmigiano-reggiano
jamon iberico

THIRD

MUSHROOM BOLOGNESE | rigatoni | roasted garlic | fennel | whipped mascarpone

PORK TENDERLOIN | black-eyed peas | collard greens | smoked tomato sauce

DUCK BREAST | heirloom carrots | brown butter | cider plumped raisins | caramelized onions

MARKET FISH | p.e.i. Mussels | green curry & cauliflower bisque | crostini

BISON BAVETTE | fingerling potatoes | brown sugar bacon | charred broccolini

FOURTH

CHEFS SEASONAL SELECTIONS

CHEFS BRIAR HANDLY & MATT NELSON

MENU SUBJECT TO CHANGE