HORS D’OEUVRES

Mini Tree Hugger BLT
House Smoked and Cured Portobello Bacon, White Truffle Infused Aioli, Cherry Tomato, Rocket Greens on Whole Wheat Walnut Sourdough Toast

Spicy Ahi Tuna
in Sesame Wonton Cone with Ginger Crème Fraiche and Flying Fish Caviar

Pistachio and Garlic Crusted Lamb Loin Pinwheels with Rosemary Dijon Aioli

1ST COURSE

Classic Billi Bi Soup
in Demitasse with Vouvray Aromatic Cream and Speared Prince Edward Island Mussel

2ND COURSE

Pork and Beans
with Crispy House Cured Wild Boar Belly Over Colossal White Bean Kale Cassoulet

3RD COURSE

Pink Peppercorn and Cumin Crusted New York Strip of Lamb
with Pomegranate Gastrique and Tomato Olive Feta Risotto Cake

4TH COURSE

House Smoked Filet Mignon Medallions with Point Reyes Blue Cheese, Cabernet Demi-Glace, and Russet Potatoes Anna

5TH COURSE

Flourless Bittersweet Chocolate Cake with Pernod Glazed Berry Salad, Bourbon Vanilla Whipped Cream, and Almond Brittle Cigare