

3 COURSE PRIX FIXE MENU

12:00PM - 10:30PM

STARTER

FALL SALAD

Endive, Tardivo, Baby Gem, Apple, Walnuts, Rye Croutons, Clothbound Cheddar, Grapes, Cider Dressing

FOIE GRAS TERRINE

Ginger Bread Crumble, Crèment Gèlee, Cranberry

SQUASH SOUP

Pumpkin Seed Whipped Cream, Wild Mushrooms

MAIN

ALSATIAN SPAETZLE

Hen Of The Wood Mushrooms, Braised Cabbage, Aged Comté

ORA KING SALMON

Savoy Cabbage, Squash, Champagne Sauce

AMERICAN WAGYU BEEF COULOTTE "AU POIVRE"

Crushed Fingerling Potatoes, Roasted Cauliflower, Wild Mushrooms

DESSERT

BLACK AND WHITE MILLE FEUILLE

Chocolate Trilogy, Crème Légère, Dark Chocolate Ice Cream

APPLE STRUDEL

Maple Ice Cream, Candied Pecans

CHOCOLATS & MACARONS

\$140 PER PERSON