



FABULICIOUS DINNER MENU

CHEF ROBIN LITTLE
SOUS CHEFS STEVE MCCREADIE
'Using the finest local and regional ingredients'

FIRST COURSE

Roast Butternut Squash Veloute

Truffle Ravioli with Sautéed Wild Mushrooms and Applewood Smoked Bacon

Ragout, Sage and maple Emulsion

~ or ~

Roasted Baby Beet Salad

Crispy Fennel and Arugula Salad with Roasted Pear and Sherry vinaigrette Navel

Orange Segments, Balsamic Gastrique, Candied Walnuts, Goat Cheese Foam

~ or ~

Wild Mushroom Risotto with Petite Herb Salad

Green Asparagus and White Truffle Emulsion

MAIN COURSE

Oven Roasted Sablefish

Artichoke and Wild Mushroom Barigoule, Celeriac Puree, Micro Celery Salad with a Chorizo Broth

~ or ~

Potato Gnocchi

5 Year old Cheddar and Parmesan Cream with Sage brown Butter and Micro Greens

~ or ~

Sous Vide Pheasant Breast

Red Wine Braised Cabbage, Onion and Apple Soubise with Glazed Baby Turnips and Carrots, Sauce Perigourdine

DESSERT

White Chocolate Blueberry Mousse

~ or ~

Lavender Crème Brulee

~ or ~

Bourbon Pecan Butter Tart

Coffee or Tea

\$35.00 per person

Price subject to taxes and gratuities. Available in Escabeche Restaurant from March 3rd – 7th, 2011.