$23 Three-Course Dinner per Person
Choose one from each category

First Course

Salmon Gravlax & Caviar
Hard Boiled Egg Confetti, Yam Bannock

Duck Confit Tortellini
Port Shallot Jam

Smoked Hanger Steak
Greens, Crostini, Quince Syrup

Roasted Pacific Oysters on the Half Shell
Micro Vegetables, Cream

Fonduto
Garlic Croutons

Seasonal Flatbread

Main Course

Pan-Seared Day-Boat Sea Scallops
Beluga Caviar Lentils, Quinoa, Warm Endive Bacon Salad

Beef Cheek Bourguignon
Baby Carrot Etuve, Roasted Cippolini, Gremulata

Brandade Casserole Redistributed
Herbed Breading, Double Cream

Tartiflette Quiche
Potato, Prosciutto, Rebiochon, Egg

Seared Quail
Sautéed Beets, Carrots, Brussel Sprouts

Vegetarian Pill Box Pie d’Jour

Dessert Course

Vanilla Beignets & Earl Grey Ice Cream

Madeline & Coco

Clafoutis d’Jour

Yogurt Parfait

This menu changes as the season progresses