

Dinner Menu

“Farm-to-Table Cuisine”

First

Ohme Farms’ Tomatoes, Quiet Acres Peaches, Sherry Vinegar, Fior di Latte, Basil Sorbet

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Watermelon Gazpacho, Crème Fraiche, Mint

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24 Month Aged Pingue’s Prosciutto, Black Garlic & Lemon Aioli, Arugula, Pecorino Romano

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Foie Gras Terrine, Preserved Werner Farms’ Apricots, Warm Brioche

Second

Seared Scallop, Corn Succotash, Chorizo Vinaigrette

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BC Sockeye Salmon Tataki, Citrus Ponzu, Fennel & Radish, Crispy Rice Paper

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Slow Cooked Pork Belly, Apricot Jam, Chicharon, Kozlik’s Mustard

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Marc’s Mushrooms “on Toast”, Poached Egg, Tarragon Jus

Main Course

Aged Beef Striploin, Béarnaise, Pommes Anna, Ohme Farms’ Carrots

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Sourdough Crusted Pacific Halibut, Blistered Cherry Tomatoes, Tonnato

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Honey & Cocoa Crusted Muscovy Duck, Truffled Hasselback Potato, Marc’s Summer Mushrooms

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Corn & Summer Mushroom Risotto, Lemon Whipped Ricotta, Squash

Dessert

Chocolate Caramel Tart, Roasted Peanut Brittle, Peanut Butter Ice Cream

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Vanilla Shortcake, Marinated Quiet Acres’ Peaches, Raspberry Sorbet

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Lemon Thyme Crème Brulée, White Chocolate & Almond Biscotti

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Selection of Artisanal Cheeses, Toasted Date & Nut Bread, Preserves

Four Course Dinner Menu -95-

Sommelier Wine Pairing -70-

Vegan options available upon request

This menu contains allergens, including nuts and shellfish. Please inform your server of any dietary concerns

Due to food being cooked to order, there may be a short wait during busy periods