



3 COURSES • \$45 PER GUEST

**STARTER — CHOICE**

CREAM OF CRAB SOUP

VELVETY CRAB BROTH, OLD BAY CRÈME, CHIVE OIL.

WINTER GREENS & PEAR SALAD (V, GF)

FENNEL, ROASTED PEAR, CANDIED WALNUTS, RIESLING VINAIGRETTE.

SMOKED CHICKEN CROQUETTE

CRISPY PANKO, MALT-VINEGAR AIOLI.

BEET & GOAT CHEESE SALAD (V, GF)

ARUGULA, CITRUS, TOASTED ALMONDS.

ROASTED CARROT BISQUE (V, GF)

GINGER, CRÈME FRAÎCHE, HERB OIL.

**MAIN COURSE — CHOICE**

BRAISED PORK ROULADE

MUSTARD-SPAETZLE, ROASTED BRUSSELS.

CHICKEN SALTIMBOCCA

PROSCIUTTO, SAGE, WHITE-WINE PAN JUS, WHIPPED POTATOES.

WILD MUSHROOM VOL-AU-VENT (V)

PUFF PASTRY, ROASTED GARLIC CREAM.

BEER-BRAISED SHORT RIB (GF)

HORSERADISH MASH, CRISPY ONIONS.

PAN-SEARED SALMON (GF)

LEMON-DILL BEURRE BLANC, ROASTED POTATOES.

**DESERT — CHOICE**

CHOCOLATE STOUT MOUSSE (GF)

COCOA NIBS, WHIPPED CREAM.

APPLE STRUDEL TART

VANILLA ANGLAISE.

WARM BREAD PUDDING

CARAMEL SAUCE, WHIPPED CREAM.

CARAMEL CHEESECAKE EGG ROLL

