Experience Menu

-78 -

Appetizers

Choice:

Appetizer of the day

Burrata and Seasonal Condiments
Roasted squash, crisp apples, roasted hazelnuts,
maple and balsamic vinaigrette

Foie gras crème brûlée
Fig chutney, buttered crouton

Main courses

Choice:

Slow-Cooked Veal Fillet
Roasted shrimp, veal glaze with lobster bisque

Creamy Mushroom Pappardelle
Champignons du Versant mushrooms, Ferme Gaspor confit pork belly

Catch of the Holidays

Dessert

Pastry chef’s dessert