

APPETIZERS

choice of

AGNOLOTTI

bone marrow & mushroom stuffed, stewed leek & lemon cream, arugula, grana padano

mon cream, arugula, grana paaai

BEET CARPACCIO

purple beets, pumpkin seed pesto, whipped goat cheese, pea shoot salad, pickled shallot

MAINS

choice of

SCALLOPS & PORK BELLY

sage polenta, thyme infused jus, cider reduction & seasonal vegetable

TENDERLOIN

6oz peppercorn crusted Atlantic Beef, truffled pave potato, cranberry gastrique roasted vegetables

DESSERT

CRACK PIE

vanilla custard, oatmeal crust, hantilly cream



\$50 PER PERSON

unavailable February 12th - 14th