



Friday, November 7th at 7:00 pm
Four-course dinner

Amuse

Parmigiano Reggiano tuile with a roasted chestnut mousse

1st course

Char grilled honey and tarragon brined quail with crispy pancetta, beet greens and sunny side up quail egg

Sorbet

Char grilled plum

3rd course

Hot smoked and slow braised Kobe beef short ribs with Cabernet syrup, braising jus, roasted parsnip pave, fresh horseradish gremolata and white truffle oil drizzle

4th course

Apple tarte tatin with brown sugar cardamom ice cream

Saturday, November 8th at 6:00 pm
five-course dinner

Amuse

White truffle custard with blue crab and caviar

1st course

Woodland mushroom bisque with smoked walnut butter

2nd course

Goose carpaccio with watercress and beet root

Sorbet

Meyer lemon basil

4th course

Pan roasted Elk tenderloin with a cranberry leek marmalade, Malbec glace du veau, roasted butternut squash risotto and an edible orchid and herb salad

5th course

Muscat poached quince with mascarpone mousse and sweet phyllo crackers

For reservations please call 218.663.6200