

# MENU



## FIRST COURSE

Crab Croquettes paired with seared Burrata Cheese on a roasted Tomato Puree. Garnished with Lemon, Balsamic Pearls, Fennel and Micro-Basil.

## SECOND COURSE

Peruvian Seafood Chowder with Whitefish, Squid, Mussels, and Shrimp paired with Squash, Tomatoes, and Wakame. Garnished with a Quinoa Corn Cake and Cilantro.

## MAIN COURSE

Fresh Arctic Char baked to perfection served on a bed of Creamy Kale drizzled with a Brown Butter Sauce and paired with Fondant Potatoes. Garnished with Fried Capers.

## FINAL COURSE

Spice Cake topped with a Brandy Poached Pear and drizzled with a Maple and Cream Glaze

## BEVERAGE MENU

Complimentary House White & Red Wine  
Housemade Mulled Wine  
Sippers Available for Purchase

