

# MENU



## FIRST COURSE

A Savory Galette comprised of a puff pastry filled with Blue Cheese, Fig, Caramelized Onion.  
Drizzled with Smoked Honey

## SECOND COURSE

Forager's Nicoise Salad of Heirloom Tomatoes,  
Red Onions, Roasted Butternut Squash,  
Fiddle Head Ferns, and Quail Egg on a bed of  
Sorrel with a Caper Vinaigrette.  
Garnished with a Tapenade stuffed Squash Blossom

## MAIN COURSE

Grilled Tofu marinated in a Miso Sake served atop  
Forbidden Rice with a Bok Choy and Mango Relish.  
Finished with a Coconut Beurre Blanc and Togarashi

## FINAL COURSE

Earl Gray Panna Cotta with a Black Currant Sauce.  
Garnished with a Macadamia Nut Praline

## BEVERAGE MENU

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

