

-Duck & Quail-

-----Course one -----

Roasted Beet Salad / greens / feta / toasted almonds / and Dijon vinaigrette

-----Course two -----

Espresso Rub Roasted Duck Breast / Bing cherry-peppercorn Coulis / micro greens / pistachio slaw / dark chocolate shavings

-----Course three -----

Marinated Grilled Quail / Roquefort spiked potato mousseline / mushroom demi-glace / charred baby carrots / brown butter beans

-----Course four -----

Honey-ginger panna cotta / green tea-jasmine broth / mango relish / gingersnap cookie / Caramelized pear