

## Lunch Menu

\$35 per person

optional wine pairing (2 courses) +\$35

### FIRST COURSE

choose one

paired wine: *Chaleur Blanc*

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#### Roasted Carrot Soup (Potage Crécy)

granola with oats, almonds, and warm spices

#### Red Gem Lettuce Salad

blue vinaigrette, blue cheese crumbles, confit cherry tomato, crispy shallot, lardons

#### Black Cod Croquettes

remoulade and microgreen salad

### SECOND COURSE

choose one

paired wine: *Reserve Grenache*

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#### Oxtail & Short Rib Pappardelle Ragout

#### Seared Trout

potlatch pilaf, beurre noisette, almonds, pea shoot

#### Zabuton À L'Échalote

duchess potato, broccolini, sauce échalote

### THIRD COURSE

choose one

optional pairing: *Le Petit Doux* +\$10

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#### Chocolate Mousse

chantilly and espresso bean

#### Lavender Lemon Posset

macerated fruit

## Dinner Menu

\$65 per person

optional wine pairing (2 courses) +\$35

### FIRST COURSE

choose one

paired wine: *Chaleur Blanc*

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#### Roasted Carrot Soup (Potage Crécy)

granola with oats, almonds, and warm spices

#### Red Gem Lettuce Salad

blue vinaigrette, blue cheese crumbles, confit cherry tomato, crispy shallot, lardons

#### Black Cod Croquettes

remoulade and microgreen salad

### SECOND COURSE

choose one

paired wine: *Reserve Grenache*

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#### Oxtail & Short Rib Pappardelle Ragout

#### Seared Halibut

potlatch pilaf, haricot verts, beurre noisette, almonds

#### Zabuton À L'Échalote

duchess potato, broccolini, sauce échalote

### THIRD COURSE

choose one

optional pairing: *Le Petit Doux* +\$10

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#### Chocolate Mousse

chantilly and espresso bean

#### Lavender Lemon Posset

macerated fruit