Canape 1:

Canape 2:

Canape 3:

Amuse:

Foie Gras Paris Brest, black pepper burnt honey

Caramelized Scallops

charred leeks, preserved tomato, chives, sauce américaine

Osso Bucco & Bone Marrow Caramelle

veal jus, horseradish brown butter gremolata, parmesan velouté foam, sage oil, fried sage

Flavors of Pot Roast...

Bison, cremini mushroom crust, sauce Périgord

braised buffalo short rib choux, root vegetable mille-feuille, butternut puree,

black garlic stuffed dauphine potatoes

Strawberry Cheesecake…

Brown Butter Financier, Japanese Cheesecake, Strawberry Sorbet,

Vanilla Bean Foam, Strawberry Jelly