

# SAMPLE MENU

## STATIONS

---

### SMALL BITES

**Puff** pastry tart, wild leek mascarpone, seasonal mushrooms, serrano ham

**Roasted** chorizo, toasted jalapeño cornbread, confit garlic crema

**Lamb** tartar, smoked cherry tomato, mint chimichurri, cumin crisp

### RAW BAR

**Assorted** oysters, mignonette, hot Rossy's hot sauce

**Scallop** crudo, citrus jelly, tarragon salsa, candied hazelnut

**Prawn** ceviche, fennel marmalade, ginger granola, avocado

### APPETIZERS

**Pan** seared scallops, bacon, parsnip purée, roasted pears, almond crumble

**Roasted** beet salad, citrus ricotta, croutons, basil shoots

**Braised** beef cheeks, stinging nettle polenta, smoked blue, garlic chips

### PASTA

**Turnip** capeletti, duck confit, ramp pesto, peas, horseradish, shallot rings

**Homemade** ricotta gnocchi, chorizo, artichokes, parsley emulsion

**Smoked** eggplant ravioli, scallion pesto, toasted hazelnuts, parsnip chips

### MAINS

**Roasted** duck breast, stuffed cabbage, carrot purée, black trumpets, apple cider reduction

**Pan** seared rack of lamb (off the bone), asparagus, celeriac purée, smoked blue cheese stuffed prunes, confit fingerlings, sherry reduction

**Pan** seared artich char, fava beans, pancetta, candied almond, black garlic emulsion

## DESSERT TABLE

---

**Salted** caramel éclairs

**Pistachio** raspberry éclairs

**Nutella** banana éclairs

**Orange** vanilla choux, dulce de leche ganache

**Milk** chocolate and lemon meringue tart

**Passion** fruit, meringue, cocoa nibs

**Raspberry** mousse, matcha pana cotta

**Cassis** bavarois, pistachio nougatine marzipan

**White** chocolate mousse, gianduja crisp, candied hazelnut

**Rhubarb** and pink peppercorn tart

**Pear** and milk chocolate charlotte, smoked almond crumble

**Strawberry** Fraisier, vanilla mousseline

**Croquebouche** and specialty cakes available upon request

## PLATED

---

**Chestnut** and butternut squash soup, smoked whipped lardo, apples, crispy shallots, nougatine

**Smoked** haddock ravioli and seared scallop, braised leeks, citrus compote, beet foam

Pan seared aged beef tenderloin, seasonal mushrooms, sunchoke purée, butter poached turnip, rapini, truffle "béarnaise"

**Rhubarb** and pink peppercorn tart, crispy white chocolate, rhubarb ganache

