



Soup

*Lobster Bisque w/ Smoked Mussel Salad*

*Wild Mushroom*

*Thyme infused sherry. Sliced Venison*

Appetizer

*Grilled Lobster Tail*

*Foie Gras. Champagne Foam*

*Roasted Butternut Squash Terrine*

*Goat cheese mousse. Lentil salad. Truffle honey.*

*Apricot, Basil crusted rack of lamb*

*Pecorino infused polenta. Black truffle foam*

*Roasted diver scallops*

*Leek puree. Port*

Salad

*Young green salad*

*White peach crème fresh. Pomegranate balsamic*

Entrée

*Whole Grilled Pineland Farms Tenderloin*

*Carrot. Fingerlings. Truffle béarnaise*

*Espresso fig braised boar shank*

*Barley. Ancho chiles. Gremilada*

*Citrus roasted halibut*

*Candied citrus zest. Pink grapefruit. Wild arugula*

*Whole roasted venison*

*Marrow bean ragout. Kale. Venison jus*