

ACCOLADES

MENU

Hot Appetizers

Butternut Squash Tortellini, Marinated Mushrooms,
Capers, Sage, and Parmesan

Seared Atlantic Scallops with Cauliflower Puree,
BBQ Pork Belly and Kale Chips
(can substitute seared oyster mushrooms and
smoked tofu for vegetarian option)

Grilled Lamb Chop, Braised Black Beluga Lentils,
Mint Yogurt, and Port Reduction

Cold Offerings

Baby Gem Lettuces with Prosciutto, Dijon Vinaigrette,
Poached Figs, Cherry Tomato, Parmesan

Tuna Tartar, Tomato, Furikake, and Cucumber Tossed with
Tamari Vinaigrette, Avocado Aioli and Rice Paper Cracker

Duck Confit Terrine, Brioche, Charred Shallots, Sour Cherry Chutney

Caprese Tower, Roasted Roma Tomato, Buffalo Mozzarella,
Basil Pesto, Balsamic

Sorbet

Main

Grilled Devick Ranch Striploin, Potato Dauphinoise, Frizzled Leeks,
Bearnaise, Seasonal Vegetables

Prawn and Mussel Bouillabaisse, Fennel, Saffron, Tomato and
Lobster Broth, Herb Gnocchi, Rouille, and Grilled Chorizo

Roasted Duck Breast, Crispy Polenta, 5 Spice and
Grand Marnier Sauce Bigarade, Seasonal Vegetables

Farmers Market Vegetarian Creation
(Inspired weekly from vegetables available in our area)

Desserts

Warm Cherry Clafoutis, Crème Fraiche Gelato,

Chocolate Craquelin Profiterole, Hazelnut Mousse,
White Chocolate Terrine, Raspberry Coulis

Passion Fruit Tart, Blueberry and Cardamom Compote,
Green Tea Meringue

Trio of Sorbet

\$69.95 per person

*Thank you to our Local Purveyors of
fine Food and Drink*

