

LONG TABLE EVENT

# THE FRENCH

1. SEARED FOIE GRAS, POACHED WINTER PEAR, PORT

REDUCTION & PAIN PERDU

2. BURRATA TORTELLI, NOVA SCOTIA LOBSTER, FAVA BEANS,

LOCAL CORN & LOBSTER GLAZE

3. ROASTED SEA SCALLOP, PORCINI MUSHROOM, CELERY

ROOT CREME, BROWN BUTTER-SHERRY VINAIGRETTE &

PARMIGIANO

4. BEEF FILET & SCOTTISH LANGOSTINE, YUKON GOLD

POTATO PUREE & SAUCE BORDELAISE

5. WILDFLOWER CREME BRULEE, SHORTBREAD COOKIE

\$150 PLUS TAX AND GRATUITY

