



## Winter Seated Dinner

*Sevruga Caviar with Toasted Brioche and Champagne*

### 1<sup>ST</sup> COURSE

*Duck Confit and Jicama Napoleon  
layered with Apple and Currant Chutney, Radicchio Walnut Slaw*

### 2<sup>ND</sup> COURSE

*Peekeytoe Crab in a Corn Chive Brioche Savarin*

### 3<sup>RD</sup> COURSE

*Juniper and White Cracked Pepper Marinated Montouk Wapiti (Elk)  
Chanterelle Flan  
Fresh Fava Beans with Parisian Maroon Carrot*

### 4<sup>TH</sup> COURSE

*Cornucopia of Lightly Dressed Mache  
over Gold Beet Coulis*

### 5<sup>TH</sup> COURSE

*Layered Meyer Lemon Meringue Pie  
Hand Made Truffles  
Intelligentsia Coffee and Tea, Espresso & Cappuccino*