

Dinner MENU

One

Steak Tartare

Hand-Cut Strip Steak with Dijon Mustard,
Cornichons, Shallots, and a Quail Egg

Two

King Crab Leg Gratin

Baked with Garlic, Lemon, Parmesan, & Chives

Three

French Onion Soup

Gruyère Cheese Crostini & Smoked Mussels

Four

Seared Sea Scallop

Crab Pesto Stuffing with Shrimp Newbury Sauce

Five

Blackened Elk & Lamb Chops

Pommes Purée, Vegetable Gratin

Mulled Wine Syrup

Six

Fig & Honey Tartlet

Goat Cheese Mousse, Fresh Figs

Thyme Honey Drizzle

