

FIRST COURSE

choice of

SURF & TURF DUMPLINGS

two lobster | two short rib

YESTERDAY'S SOUP OF THE DAY

our culinary team's seasonal creation

PRINCE EDWARD ISLAND BLACK MUSSELS

garlic | tomato | croutons

PASTRAMI SALMON

cucumber salad | honey mustard

"waffle" croutons pickled onions

SALMON TARTARE PARFAIT

avocado | horseradish crème fraiche | dirty chips

KALE & ROMAINE CAESAR

soft egg | croutons | parmesan crisp

ICEBERG WEDGE

blue cheese | red onion | tomato | raisins

candied walnuts | bacon

SECOND COURSE

choice of

ROAST ORGANIC CHICKEN

farro | cauliflower | butternut squash

HOUSE-MADE CAVATELLI

seasonal vegetable medley | herbs

olive oil | butter

DRY-AGED CHEDDAR BURGER

english muffin | LTO | BI-mayo | fries

BISON SHORT-RIB

orecchiette | wild mushrooms | truffle mousse

HOUSE-MADE RIGATONI

sausage | peas | tomato sauce

GINGER & BLACK PEPPER SALMON

yellow beets | brussels sprouts | truffled beet puree

THIRD COURSE

choice of

SORBET & BERRIES

"PUMPKIN PIE" CRÈME BRÛLÉE

cranberry sauce | candied pecan biscotti

FLOURLESS CHOCOLATE CAKE

coconut ice cream | raspberry coulis

CHEESECAKE LOLLIPOP TREE

cherry pink cashmere | toffee top hat

chocolate tuxedo

in lieu of two desserts

**THREE-COURSES 39 PER PERSON OFFERED ALL NIGHT
ON WEDNESDAYS, THURSDAYS, AND SUNDAYS**