

Chef Tasting Menu

35

First Course

Fruit & Gorgonzola Salad

vanilla poached pear, croustillant, mesclun mix,
pomegranate champagne vinaigrette

or

Scallop Leek Fondue

boursin cheese, brioche, balsamic gastrique, assorted micro greens

or

Tempura Fried "Rice Krispie" Ahi Tuna

wakame salad, ponzu burre blanc

Main Course

Rabbit Two Ways

rabbit confit croquettes, herb roasted breast of rabbit

or

Duck Confit Raviolis

whipped potato puree, white truffle sauce

or

Prosciutto Wrapped Cod

lemon caper butter, asparagus

Third Course

Nibi Dessert Trio