MENU

First Course

LOBSTER "CAPPUCCINO"

Butter Poached Lobster Claw, Morel

Mushrooms, Black Winter Truffle

Second Course

CHOICE OF

PAN SEARED RED SNAPPER Carolina Gold Rice, Saltspring Mussels, English Pea Purée

DUCK CONFIT "HASH" Poached Hens Eggs, Red Wine Gel, Mâche

"STEAK & EGGS" Prime Beef Ribeye "Eye", Pommes Fondant, Quail Eggs, Sauce Diane

Third Course

Lemon Crème Brulé with Pistachio Macaron Black Winter Truffle