



**Amuse Bouche**

*Cinnamon Sweet Poached Pear*

**Cauliflower Squash Soup**

*Stripe Prawn Ceviche*

*Toasted Arabic Squash Seeds*

*Watercress*

*Twice Roasted Coffee Dust*

*Ancho Chili Oil*

*Clover Sprouts*

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**Pear, Blue Cheese & Cacao**

*Raw & Vanilla Poached Bartlette Pear*

*Bittersweet Cocoa Dentelle*

*Blue Claire Fondue*

*Watercress & Bean Shoots*

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**Black Leek Crusted Albacore Tuna & Oyster Beignet**

*Honey White Wine Snow Pea*

*Fennel Roasted Garlic*

*Fermented Horseradish Minionette*

*Candied Fig*

*Shrimp Dust*

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**Geranium & Lemon Verbena Entremet**

*Frozen, Liquid & Jelly*

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**Seared Arctic Char**

*Savory Lobster & Shellfish "Crème De Pot"*

*Pearl Cous Cous & Zucchini*

*Leek Crisps*

*Green Chard*

*Bloomed Fennel & Spicy Sprout Slaw*

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**Smoked Elk Loin**

*Yam Puree*

*Heirloom Carrots*

*Kale & Oregon Grapes*

*Stripe Beets*

*Lavender & Honey Gastrique*

*Au Jus*

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**Mandarine, Mascarpone & Raspberry**

*Mascarpone Mousse*

*Raspberry Gelato*

*Current Coulis*

*Brandy Snaps*

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**Mignardes & House Made Chocolates**

*Menu brought to you by:*

**Executive Chef:** *Michael Deutsch*

**Pastry Chef:** *Sarah Armstrong*

**Food & Beverage Director:** *Levi Lubis*

