October 29th – 30th 2019

Service Time: 5:45, 6:00 & 6:15pm

First Course
Assorted Cheese & Charcuterie Plate
Hot Italian sausage, pork terrine, brie, pickled vegetables, red pepper relish

Second Course
Purée of Warm Spiced Beet Soup
Crispy potato threads, whipped chive goat cheese, nigella seed

Third Course
Crisp Prosciutto Croquettes
Saffron aioli, creamed Savoy cabbage, tomato-ginger marmalade
(vegetarian available)

Entrée
Duo of Pork (Tenderloin & Belly)
Peach-blueberry chutney, beurre noisette kalettes, pickled mustard spätzle
or
Crispy Duck Confit
Braised red cabbage, vanilla pommes purée, sauce Bigarade
or
Warm Mushroom Torte in Puff Pastry
Wilted salad of bitter greens, grated goat cheese, port wine glaze

Dessert
Ginger Spiced Mascarpone Cheesecake
Mulled wine jelly, caramelized banana, blackberries, light rhubarb jus

$29.95 plus applicable taxes
November 19th – 20th 2019

Service Time: 5:45, 6:00 & 6:15pm

First Course
Salad of Pickled Beets
bacon relish, fennel-dusted quail egg, goat cheese-brown butter emulsion

Second Course
White Onion & Thyme Soup
with lentils du Puy, bacon lardons & truffled-mushroom duxelle

Third Course
Mojito Sorbet
Fresh lime, mint, white rum

Entrée
Venison Rib Eye
English “big chips”, red wine braised shallots, salt-baked celeriac, sauce cassis
or
Lavender & Warm Spice Braised Duck Leg
caramelized plums, fennel-ricotta cavatelli, Yorkshire duck sauce
or
Handmade Orecchiette
ancho chili cream sauce, smoke-roasted garlic, hazelnuts, arugula

Dessert
Caramelized Milk Crème Caramel
with cocoa rouge crumble and pomegranate fluid gel

$29.95 plus applicable taxes

essence DINING ROOM
We bring learning to the table.
December 10th – 11th 2019

Service Time: 5:45, 6:00 & 6:15pm

**First Course**
Atlantic Smoked Salmon with Compressed Pickled Cucumbers
pumpernickel tuiles, horseradish mousse

**Second Course**
Warm Tomato-Saffron Consommé
lobster mousseline, tortellini, chorizo, black garlic

**Entrée**
Confit of Herbed Lamb Shoulder
navy bean cassoulet, pommes gaufrette & grey salt
  or
Curry-Crusted Cod
smoked pork hock, light green pea jus & lemon-caramelized fennel
  or
Wild Mushroom & Thyme Risotto
grilled spring onions, parsnip chips and red wine reduction

**Dessert Course One**
Coconut Sorbet
red wine jus, toasted almond crumbs

**Dessert Course Two**
Burnt Passion Fruit Sabayon with Dark Chocolate Brownie
vanilla cheese cake mousse, caramelized white chocolate

$29.95 plus applicable taxes