

PRIX FIXE DINNER - \$35

Appetizer

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mâche salad

frisée, bacon & truffle vinaigrette

cured sea trout

lotus root chips, sesame seeds &
curry remoulade

butternut squash potage

toasted pumpkin seeds, cavatelli & chervil

lobster tail ravioli

shiitake mushrooms, pea shoots & yakitori glacé

hanger steak wrap

pickled cucumbers, sweet chili sauce & fingerling potato chips

Entrée

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lobster & coconut bouillon

scallops, lemongrass & thai basil

grilled arctic char

braised endive, jicama & blood orange emulsion

roasted chicken breast

savoy cabbage, schupfnudeln & maple-cider reduction

braised flatiron steak

riebele, brussels sprouts & cabernet sauvignon jus

Dessert

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chèvre bar

roasted grapes & lemongrass curd

chocolate pavé

candied kumquat, coffee & pistachio

caramel apples

cider-walnut cake & granny smith sorbet

melting gianduja

frozen yogurt, pomegranate & rose

ATRIA