

THE CHEF'S TABLE EXPERIENCE
“Vegan Menu of the Moment”

MACERATED BLACK MISSION FIGS

With shaved Fennel and Pinenuts

ROASTED ORGANIC BEET SALAD

With Tangerines, Belgian Endive, Beet Sorbet and Mache
In a Sweet Shallot Coulis

TRUFFLED WILD MUSHROOM “CAPPUCCINO”

Perigord Black Truffles and Chives

HERBED KABOCHA SQUASH RISOTTO

With Brussels Sprout-Walnut Composure, Salsify, Pumpkin
And a Squash Nage

PERSIMMONS SALAD

Squash-Pear Compote and Sweet Potato Sorbet

BRAISED ARTICHOKE and ROOT VEGETABLE “POT au FEU”

With Fingerling Potatoes, Garlic, Herbs
And a Roasted Onion Jus

A SYMPHONY of DESSERTS

Caramelized Apple Tart “Tatin”
Seasonal Fruits, Coulis and Pear Sorbet

MIGNARDISE

House Made Jellies and Truffles



Bill Morris Executive Chef
Jim Campbell Executive Sous Chef
Alex Pitts Sous Chefs
and the Culinary and Service Team