

VINTAGE RESTAURANT WEEK Winter 2024

\$45 per person

FIRST COURSE: pick one

Bone Marrow - roasted bone marrow, mushroom conserva

French onion soup - fontina, gruyere and toasted baguette

Parisian Mac n Cheese- mornay cheese sauce, breadcrumbs

SECOND COURSE (CHOICE OF):

Duck Leg Confit- natural duck jus, fennel, rosemary and butter beans

Lobster- butter poached lobster, braised leeks, confited potatoes, beet reduction

Champion Au Vin- mixed mushrooms cooked in red wine, lentils and garlic mash

DESSERT (CHOICE OF):

Crème brûlée- bourbon vanilla

Macaroons - assorted macaroons

Cocktails:

Smashing- Maker's 46, raspberry, orange and triple sec \$15