

RW 01/2025 Menu 2 courses \$20 per person.

First Course

Foie Gras Mousse

Petite Foie Gras Mousse, Cider Gelee, Beet Moutarde, Sourdough

Escargot a la Provencale

Pernod-Almond-Tomato Butter, Pickled Pearl Onion, Herbed Croutons

Pumpkin Soup

Brown Butter Cremeux, Toasted Pumpkin Seeds

Entrée

Trout Grenobloise

Potato Ecrasse, Pickled Squash, Fines Herbes Salad

Duck A l'orange

Caramelized Endive, Celery Root, Winter Citrus

Buckwheat Crepe

Wild Mushroom Fricassee, Lacinato Kale, Fontina Fondue

Cocktails \$16

Japanese Whisper:
Roku Gin, Sake, grapefruit, Genepy

Shoegaze:

Jim Beam Black, blood orange, miso-honey, ginger bitters