

RW 01/2025 Menu 3 course \$60 dinner

First course

Foie Gras Mousse

Cider Gelee, Beet Moutarde, Sourdough

Escargot a la Provencale

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

Pumpkin Soup

Lump Crab Salad, Brown Butter Cremeux, Toasted Pumpkin Seeds

Entrees

Trout Grenobloise

Potato Ecrasse, Pickled Squash, Fines Herbes Salad

Duck A'lorange

Caramelized Endive, Celery Root, Winter Citrus

Buckwheat Crepe

Wild Mushroom Fricassee, Lacinato Kale, Fontina Fondue

Desserts

Banana PDC

Chocolate Tart

Cocktails\$16

Japanese Whisper:

Roku Gin, Sake, grapefruit, Genepy

Shoegaze:

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