

# ACCOLADES

## MENU

### *Hot Appetizers*

Butternut Squash Tortellini, Marinated Mushrooms,  
Herb Honey Lemon Gastrique, Pistachios

Seared Atlantic Scallops with Cauliflower Puree,  
Smoked Brisket Jam and Kale Chips  
(can substitute seared oyster mushrooms and  
smoked tofu for vegetarian option)

Lamb Chop Noisette, Braised Black Beluga Lentils,  
Cumberland Sauce, Crispy Sweet Potato Spirals

### *Cold Offerings*

Baby Gem Lettuces with Prosciutto, Dijon Vinaigrette,  
Poached Figs, Cherry Tomato, Parmesan

Tuna Tartar, Tomato, Furikake, and Cucumber Tossed with  
Tamari Vinaigrette, Avocado Aioli and Rice Paper Cracker

Duck Confit Terrine, Brioche, Charred Shallots, Sour Cherry Chutney

Caprese Tower, Roasted Roma Tomato, Buffalo Mozzarella,  
Basil Pesto, Balsamic Glaze

### *Sorbet*

### *Main*

Grilled Devick Ranch Striploin, Panko Parmesan Polenta, Frizzled Leeks,  
Bearnaise, Seasonal Vegetables

Prawn and Mussel Bouillabaisse, Fennel, Saffron, Tomato and  
Lobster Broth, Herb Gnocchi, Rouille, and Chorizo

Roasted Duck Breast, Potato Dauphinoise, 5 Spice and  
Grand Marnier Sauce Bigarade, Seasonal Vegetables

Farmers Market Vegetarian Creation  
(Inspired weekly from vegetables available in our area)

### *Desserts*

Chocolate Craquelin Profiterole, Hazelnut Mousse,  
White Chocolate Terrine, Raspberry Coulis

Passion Fruit Tart, Blueberry and Cardamom Compote,  
Green Tea Meringue

Espresso Cheesecake, Biscoff Cookie, Salted Caramel

Trio of Sorbet

*\$79.95 per person*

*Thank you to our Local Purveyors of  
fine Food and Drink*

