

# Harvest Menu

## 1<sup>st</sup> Course

Seared Sockeye Salmon with a mushroom ravioli in a miso dashi.

## 2<sup>nd</sup> Course

Shrimp stuffed chicken wing with aromatic creamy coconut lemongrass sauce with prawn cracker.

## 3<sup>rd</sup> Course

Pan fried duck breast with Grand Marnier au jus with sweet potato puree, buttered asparagus, and fennel.

## 4<sup>th</sup> Course

Triple chocolate mousse, crispy tuile, and berry salad.