

DEBORAH'S *Room* ▲

DINNER MENU

1 E R

Butternut Squash Soup *Blis Maple, Pumpkin Shoots, Walnut Relish*

Baby Beet Salad *Shaved Fennel, Ricotta Salata, Forzym & Cabernet Vinegar*

Pan Seared Ocean Trout *Leeks, Parsnip Puree, Brown Butter Sauce, Vanilla Salt*

2 E M E

“Pastrami” Ocean Rose Abalone *Braised Sauer Kraut, Rye Foam*

Pan Seared Foie Gras *Bartlett Pear, Gingerbread Crumbs, Whipped Pecan Oil*

Salmon Creek Farms Pork Belly *Pear Butter, Pain Perdu, Quail Egg*

3 E M E

“Bouillabaisse” *P.E.I. Mussels, Clams, Dayboat Scallop, Snow Crab Claw, Tomato-Fennel Broth*

Cervena Venison Wellington *Brock's Country Ham, Duxelle, Yam Puree, Dried Cherry Demi*

Pan Seared Pheasant Breast *Chestnut Stuffing, Baby Carrots, Turnips*

F R O M A G E

Manchego *Lomo, Pistachio, Blis Elixir*

D E S S E R T

Sticky Toffee Pudding *Devonshire Cream, Toffee Sauce, Peppermint Ice Cream*

Warm Chocolate Cake *Chocolate Sauce, Cremeux, Morello Cherries, Malted Ice Milk*

Pumpkin Cake *Pomegranate Molasses, Spiced Chantilly, Vanilla Ice Milk, Shortbread Crumbs*

Ninety Dollars *Dinner*

Forty-five Dollars *Wine Pairing*

Executive Chef **William Torres**

Sous Chef **Alex Martin**

Chef Tournant **Ryan Sims**

Gratuity Added to Parties of Six or More