Arnuse-Bouche Lobster Bruschetta First Course Butternut Squash Soup Second Course Mixed Greens, Goat Cheese, Cashews, Cherries, Blackberries, Cranberries, Roasted Shallot Vinaigrette Third Course Smoked Duck Breast with Raspberry Foam Intermezzo Green Apple Sorbet Fourth Course Lamb Wellington, Truffle Mashed Potatoes, Steamed White Asparagus Fifth Course Peanut Butter Ganache, Chocolate Mousse, Salted Caramel Gelato

This is a sample menu for our Table One dining experience. No two menus are ever the same as our chefs create a custom 5-course menu that changes night to night.