Scholar's Dining Room

Air Menu

\$45 + tax

1ST
VADDOW MEADOWS DUCK CONSOMMÉ

Duck Confit Gyoza, Shoyu, Ginger

CHICKEN LIVER AND FOIE GRAS MOUSSE

Brandied Cherries, Toasted Brioche, Black Pepper Mustard



GRILLED THIESSEN FARMS QUAIL

Freeze-dried Linden Lane Carrots, Fennel Pollen, Venturi Schulze Balsamic Vinegar

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PAN-SEARED HOKKAIDO SCALLOP

Basil Olive Oil Epsuma, Blood Orange, Grapefruit, Pink Peppercorns



30-HOUR 63 ACRES BEEF BRISKET

Twice-baked Blue Cheese Souffle, Wild and Tame Mushrooms, Hazelnut Oil Powder, Verjus

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ROASTED ROSSDOWN FARMS CHICKEN BREAST

Smoky Eggplant, Puffed Chickpeas, Fava Beans, Kumquat Marmalade

----- or ------

PAN-SEARED HAIDA GWAII HALIBUT

Russet Pomme Souffles, Pea Puree, Parmesan Foam, Black Truffle



PLEASE ASK YOUR SERVER FOR TODAY'S CREATIONS

Proudly serving Oso Negro regular and decaffeinated coffee

