



SOIRÉE *sucrée*

Menu

FIRST COURSE

Salmon gravlax macerated in blueberries and maple liqueur
Citrus and tarragon ricotta mousse – Maple nuggets – Gingerbread chips
Marinated red onion rings – Green pea shoots with camelina oil
Vegetarian option: substitute tempeh for the salmon

SECOND COURSE

Creamy goat cheese croquette
Arugula and green apples – Pickled beetroot strips
Maple vinaigrette – Maple candied pecans

THIRD COURSE

Crispy 24-hour braised pork
Smoked maple barbecue sauce – Maple apple butter
Bosc pear salad with parsley and white balsamic – Spring sugar waffle
Vegetarian option: substitute crispy maple-marinated tofu for the pork

FOURTH COURSE

Dark chocolate fondant
Raspberry jelly – Maple mousse, shortbread and crystals