

FIRST COURSE

Crispy Frog Legs

Parsley/Black Garlic/Lemon Cream/Parsnip

SECOND COURSE

Butternut Squash Tortellini

Brown Butter/Sage/Pork Belly

THIRD COURSE

Olive Oil Poached Halibut

Clam Cream/Leek Etouffee/Melted Spinach

INTERMEZZO

Pomegranate

Ginger/Tangerine

ENTRÉE

Lamb & Veal Trio

{Denver Rib/Loin/Bone Marrow}

Gnocchi alla Romana/Carrots/Mushroom/Beet/Herb Jus Lie

DESSERT

Sticky Toffee Pudding

Stone Fruit/Marscapone Ice Cream



CHEFS TABLE
AT CANAAN ACRES

NOVEMBER 15, 2024 | 6:30 PM