

Périgord Menu

December 19th - 24th 2025



Pâté en Croûte

pork & black winter truffle paté
with poached dried French prunes,
Honeycrisp apple & celery root
rémoulade

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*Margret de Canard

pan-seared duck breast with
pommes de terre sarladaise,
Agen prunes, duck confit Boudin
& sauce Périgueux

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Galette de Rois

caramelized puff pastry &
frangipane

Prix Fixe \$98.00



*THOROUGHLY COOKING FOOD OF ANIMAL ORIGIN, INCLUDING BUT NOT LIMITED TO BEEF, EGGS, FISH, LAMB, MILK, POULTRY, OR SHELLSTOCK REDUCES THE RISK OF FOODBORNE ILLNESS. YOUNG CHILDREN, THE ELDERLY AND INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT A HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED. PLEASE NOTE PEANUT OIL IS COMMONLY USED IN OUR KITCHEN.

