

\$49 PRIX FIXE DINNER

FIRST COURSE

SOUP OF THE DAY

Prepared according to the Chef's inspiration

ARUGULA & BOSCH PEAR SALAD

Lemon Grapeseed Dressing, Parmigiano Reggiano

SAUTEED CRAB CAKES

Avocado Salsa, Aged Balsamic Reduction
Micro Greens

ENTREE

TOURNEDO ROSSINI

Black Angus Medallion, Toasted Brioche,
Pan Seared Foie Gras, Channeled Mushroom,
Madeira Jus Pommes Croquettes

ROASTED CHILEAN SEA BASS

Lemon Confit, Chorizo Smashed New Potatoes,
Autumn Greens

BUTTERNUT SQUASH AND 1608 RAVIOLI

Chanterelle Mushroom Sauce, Roasted Tomato

QUEBEC DUCK LEG CONFIT

Cranberry Port Jus, Creamy Polenta
Sautéed Swiss Chard

PETITE PERSUASIONS

Family Style Assorted Dessert Platter

FRESHLY BREWED ILLY COFFEE OR
SELECTION OF FINE TEAS

EXECUTIVE CHEF

Joan Monfaredi

Annona
RESTAURANT