

**Taste of Winterlude 2010     \$65**

**O'Brien Farms beef:**

**Beet dusted seared carpaccio, beet-fig preserve, Niagara Gold shavings, leek oil**

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**Le Coprin mushrooms:**

**Blue oyster-foie gras croustille, cinnamon cap, cipolini onion & whiskey ragout,**

**King Eryngii-sweet potato gnocchi with sage-cream reduction**

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**Mariposa Farms duck (soup & sandwich):**

**Ice wine-cardamom-duck consommé with pistachio oil beads, pulled duck confit**

**Sandwich with cranberry-red pepper chutney, braised cabbage on smoked Balderson gougère**

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**Barb's pork:**

**Lightly smoked & braised belly, cauliflower-almond cream, sautéed kale,**

**Prune milk**

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**Ferme Floralpe:**

**Heidi, apple & fig bread pudding, Micha, chestnut & cocoa ice cream**

**Executive Chef Jason Duffy & Team**