

AKURA

fresh. modern. lakeside.

2018 Festive Menu

*seven courses 140
add wine pairings + 60*

Amuse Bouche

yellow fin tuna poke spoon

- Chateau Bligny -

Braised Short Ribs

woodland mushrooms, cauliflower foam, natural jus

- Burrowing Owl Cab Franc -

Pan-seared Sea Scallops

splinters of fennel, butternut squash puree,
carrot ginger butter

- Tantalus Riesling -

Grand Marnier Sorbet

Grilled AAA 8oz Angus Prime Rib

P.E.I. lobster mashed potatoes, french beans,
baby carrots, whiskey shallot jus

- Hess Cabernet -

or

Duo of Organic Turkey

sous vide breast, confit leg,
cranberry walnut stuffing, sage jus,
smoked corn potatoes, french beans & carrots

- Meyer Chard/Pinot Noir -


Chocolate Caramel Dome

bourbon ice cream

- Pipe Port -

Shortbreads & Chocolate Truffles

- Teas and Coffees -



please inform your server of any allergies or dietary restrictions.
gf = gluten free, however our kitchen produces items that are
not gluten free. additional options may be available.