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### Amuse

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#### ...TO START

Rabbit  
Stuffed Saddle + Prosciutto Wrapped  
+ Celeriac Crema + Crispy Polenta

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#### ...CONTINUING ON

Chefs Course  
Selection of Seasonal Ingredients

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#### ...MAIN EVENT

Lamb Two Ways  
Braised Belly + Sous Vide Rack + Parsnip Purée  
+ Pickled Apple + Pistachio + Green Olive

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#### ...WRAPPING UP

Chocolate  
Dark Chocolate Mousse + Milk Chocolate Truffle  
+ White Chocolate Crema + Caramel Chip  
+ Ginger Crust + Blackberry Coulis

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Chef Luke Griffin

[www.chefscourse.ca](http://www.chefscourse.ca)



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