

Sous Sol
Novembre 2018

Première

Oyster 3\$/pc.

Roasted Olives 6\$

Cheese Plate 15\$

Scallop Gratin

*Mushroom Duxelles, Truffled Cashew Cream,
Caviar, Dill*
7\$/pc.

Roasted Bone Marrow

*Parsley Salad, Woodford Reserve Dressing,
Grilled Bread*
9\$

Bitter Greens Salad

*Artichoke, Capers, Cranberry, Parmesan, Walnuts,
White Balsamic & Ginger Vinaigrette*
11\$

Beef Tartare

*Egg Yolk, Cornichons, Capers, Shallots,
Turmeric & Anchovy Aioli, French Bread*
13\$

As Venison Tartare Add 3,75\$

Deuxième

À la carte

Cornish Game Hen

*Sauce au Poivre, Squash Purée,
Brussels Sprout Amandine*
½ Hen 18\$ | Full Hen 34\$

Smoked Fish Cake

*Arctic Char, Curried Remoulade,
Sous Vide Egg, Roe, Dill*
18\$

Pork Tenderloin

*Apple & Fennel Raita, Fermented Chili
Chimichurri, Papadum*
17\$

Beef Noisette

*Bordelaise Sauce, Fall Vegetable Stew,
Cauliflower Purée, Truffle Oil*
21\$
Seared Foie Gras Add 7\$

Side Dishes

Mac N' Cheese

*Sauce Soubise, Tomato, Eggplant,
Feta, Fried Garlic*
9\$

Root Vegetable Pavé

*Caramelized Onion Tomato Jam,
Parmesan*
8\$

Fried Potatoes

*Horseradish Aioli, Bleu Cheese,
Pickled Shallot, Dill*
7\$

Grilled Zucchini

*Pickled Zucchini, Spicy Tempura Flakes,
Smoked Yoghurt, Sunflower Seeds*
8\$
