

Sous Sol

Première

Oysters
Raw \$3⁰⁰ ea. | Baked \$4⁰⁰ ea.

Roasted Olives \$6⁵⁰

Cheese Plate \$18⁰⁰
Add Pâté \$6⁰⁰

Butter Poached Scallop

*Leek Butter Poached,
Beet Masago, Dill*
\$6⁵⁰ ea.

Smoked Aubergine
*Eggplant, Almond Dukkah, Coulis Basquaise,
Lemon Labneh, Basil*
\$10⁰⁰

Belgian Endive Salad

*Wine Poached Raisins, Smoky Macadamia Nuts,
Radish, Mint, Honey Mustard Dressing*
\$11⁰⁰

Sweetbread Poutine
*Veal Sweetbreads, Baby Red Potatoes,
Capers, Duck Gravy, Cheese Curds*
\$13⁰⁰

Roasted Bone Marrow

*Parsley & Caper Salad, Bourbon Vinaigrette,
Grilled Bread*
\$10⁰⁰

Beef Tartare
*Egg Yolk, Horseradish,
Cornichons, Capers, Shallots, French Bread*
\$14⁰⁰

Duck Wings

*Fermented Chili Sauce, Preserved Cucumber,
Sesame, Cilantro*
\$10⁰⁰

Lamb Tartare
*Mitmita Aioli, Shallots, Pickled Zucchini,
Pine Nuts, Mint, French Bread*
\$17⁵⁰

Deuxième

À la carte

Duck Leg Confit

*Carrot Purée, Duck Consommé,
Sherried Figs, Marcona Almonds*
\$22⁵⁰

Baked Halibut Provençal

*Kalamata Olives, Capers, Tomato,
Red Peppers, Provençal Herbs*
\$25⁰⁰

Pork Belly

*Navy Bean Cassoulet,
Pickled Mustard Seeds, Thyme*
\$18⁰⁰

Bavette de Boeuf

*Flank Steak, Roasted Garlic & Celeriac Purée,
Brandy, Sauce au Poivre*
\$22⁵⁰

Side Dishes

Potatoes Dauphinoise

*Gruyère, Sauce Soubise, Paprika,
Truffle & Herb Oil*
\$8⁷⁵

Mushroom Ragout

*Shitake, Cremini & Oyster Mushrooms,
Cream, Parmesan, Parsley*
\$9⁰⁰

Broccoli Cheddar

*Aged White Cheddar Mornay,
Pistachio, Crisp Garlic*
\$9⁵⁰

Risotto

*Pearl Barley, Arborio, Tomato, Spinach,
Ricotta Salata, Fried Artichokes*
\$14⁷⁵

Add Seared Foie Gras
\$7⁰⁰
