

Sous Sol
30 août au 1 septembre, 2018

Première

Oyster 3\$/pc.

Roasted Olives 6\$

Cheese Plate 15\$

Smoked Salmon Gravlax

*Honey Mustard Sauce Vierge, MB White Fish Caviar,
Crème Fraîche, Shallot, Everything Bagel Crumble*
12\$

Roasted Bone Marrow

Parsley Salad, Onions x 4, French Bread
9\$

Heirloom Tomato Salad

*Buttermilk & Feta Panna Cotta,
Champagne Vinaigrette, Preserved Ginger, Pine Nuts*
11\$

Beef Tartare

*Sauce Verte, Polonaise, Cornichons,
Capers, Scallion, Pumpernickel*
14\$
As Elk Tartare Add 3,50\$

Deuxième

À la carte

Fried Chicken

*Chili & Shallot Dressing, Bell Peppers,
Aioli, Peanuts, Cilantro*
18\$

Side Dishes

Manitoba Corn

*Birds Hills Park Honey, Garlic Herb Butter,
Smoked Salt, Piment d'Espelette AOP*
6\$

Barramundi

Sauce Soubise, Swiss Chard, Pumpkin Seeds, Grapes
23\$

Roasted Cauliflower

Chorizo, Harissa, Chèvre, Marcona Almonds
9\$

Italian Sausage Barigoule

Seasonal Veg, Nage, Parmesan, Chili Oil
20\$

Grilled Potato

Lime Crema, Tajín, Queso Fresco, Dill, Scallion
7\$

Steak Sous Vide

*Brown Butter, Brandy, Garlic Confit,
Cauliflower Purée, Charred Onions, Truffle*
20\$

Fried Green Tomatoes

*Pickled Heirloom Tomatoes, Aioli, Bleu Cheese,
Herb Salad*
8\$

Seared Foie Gras Add 5\$
