



Première



Raw Oysters <i>Mignonette, Lemon, Tabasco</i>	6 for \$18⁰⁰ or 12 for \$30⁰⁰
Baked Oysters <i>Pepper Compound Butter, Smoked Caviar</i>	4 for \$16⁰⁰ or 8 for \$28⁰⁰
Roasted Olives	\$6⁵⁰
Cheese Plate	\$18⁰⁰
Add Pâté	\$6⁰⁰
Seared Scallop <i>Orange, Fennel, Herb Oil</i>	\$5⁵⁰ ea.
Arugula Salad <i>Burrata, Radish, Wine Poached Apple, Pistachio, Dijon Vinaigrette</i>	\$11⁵⁰
Bánh Mì Pâté <i>Chicken Liver Mousse, Pickled Carrot, Daikon, Mint, Cilantro, French Bread</i>	\$8⁰⁰
Duck Rillettes <i>Duck Confit, Grainy Dijon, Cornichons, Apricot Compote, Grilled Bread</i>	\$12⁰⁰
Roasted Bone Marrow <i>Parsley Salad, Bourbon Vinaigrette, Roasted Garlic, Grilled Bread</i>	\$11⁰⁰
Tartare <i>Tenderloin, Egg Yolk, Horseradish, Cornichons, Capers, Shallots, French Bread</i>	Beef \$14⁵⁰ Bison \$19⁰⁰



*Please advise your server of any allergies.
Parties larger than 8 guests are subject to a 20% gratuity.
Prices do not include tax.*



À la carte



King Salmon <i>Sauce Suprême, Salt Roasted Beets, Pickled Shallot, Fennel</i>	\$22⁰⁰
Winkler Boar Chop <i>Sauce Charcutière, Celeriac Purée, Beer Braised Cabbage, Pickled Mustard & Carrot</i>	\$23⁰⁰
King Cole Duck <i>Sauce à l'Orange, Swiss Chard, Confit Fingerling Potato</i>	\$21⁰⁰
Theater Steak <i>6oz. Striploin, Red Wine Mushrooms, Caramelized Onion, Arugula, Demi-Glace, Garlic Bread</i>	\$21⁵⁰
Blanquette Ris de Veau <i>Grilled Veal Sweetbreads, Puy Lentils, Mirepoix, Sauce Blanquette</i>	\$19⁰⁰

Seared Foie Gras

Rougié à Marieville, Québec

Add for \$10⁰⁰

Légumes / Sides



Potatoes Dauphinoise <i>Gruyère, Sauce Soubise, Paprika, Truffle Oil, Dill</i>	\$8⁷⁵
Roasted Carrots <i>Cilantro & Lemon Aioli, Oat Dukkah</i>	\$8⁰⁰
Curried Cauliflower <i>Red Pepper Coulis, Zuni Zucchini, Canola Seeds, Mint Chimichurri</i>	\$8⁵⁰
Brussels Sprouts <i>Squash Purée, Walnuts, Prairie Tradition Cheese</i>	\$7⁵⁰