

Sous Sol

Première

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

Roasted Olives \$6⁵⁰

Cheese Plate \$16⁰⁰
Add Pâté \$6⁰⁰

Seared Scallop
*Pine Nut Cream, Mushroom Duxelles,
Tobiko, Dill*
\$6⁵⁰ ea.

Trout Fritters
*Lemon Tartar Sauce, Arugula,
Caviar, Dill*
\$12⁰⁰

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

Grilled Veal Sweetbreads
*Pomegranate BBQ Sauce, Creamed Corn,
Pepperoncini, Crisp Chicken Skin*
\$12⁰⁰

Root Vegetable Salad
*Potato, Sweet Potato, Turnip, Parsnip, Carrot,
Romaine, Cured Egg Yolk, Creamy Dill*
\$12⁰⁰

Tartare
*Tenderloin, Egg Yolk, Fresh Horseradish,
Cornichons, Capers, Shallots, French Bread*
Beef \$14⁰⁰ | **Venison** \$16⁵⁰

Deuxième

À la carte

Smoked Duck Breast
*Juniper & Cocoa Glaze, Sauce à l'Orange,
Swiss Chard, Carrot Purée, Almond*
\$22⁰⁰

Steelhead Trout
*Fumet, Banana Peppers,
Green Peas, Dill*
\$18⁷⁵

Ravioli
*Corned Pork Hock, Braised Cabbage, Maple Dijon Jus,
Pickled Mustard Seeds, Chimichurri*
\$17⁵⁰

Bavette de Boeuf
*Sauce au Poivre,
Brandy*
\$22⁰⁰

Side Dishes

Potatoes Dauphinoise
*Gruyère, Sauce Soubise, Truffle Oil,
Paprika, Chives*
\$8⁵⁰

Mushroom Ragout
*Shitake, Cremini & Oyster Mushrooms,
Cream, Parmesan, Parsley*
\$8⁵⁰

Broccoli Cheddar
*Aged White Cheddar Mornay,
Crispy Garlic*
\$9⁰⁰

Parisienne Gnocchi
*Tomato Sauce, Basil,
Ricotta Salata*
\$13⁰⁰

Seared Foie Gras
\$7⁰⁰
