

*Sous Sol*  
*Octobre 2018*

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*Première*

Oyster 3\$/pc.

Roasted Olives 6\$

Cheese Plate 15\$

Foie Gras Terrine 13\$

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**Scallop Gratin**

*Mushroom Duxelles, Truffled Cashew Cream,  
Tobiko, 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\$*

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*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, Ikura, Dill*  
18\$

**Bacon Wrapped Pork Tenderloin**

*Apple & Fennel Raita, Fermented Chili  
Chimichurri, Papadum*  
21\$

**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\$

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