

Sous Sol
4 au 8 septembre, 2018

Première

Oyster 3\$/pc.

Roasted Olives 6\$

Cheese Plate 15\$

Scallop Crudo

*Buttermilk Gazpacho, Cucumber, Serrano Chile,
Spruce Tip Oil, Tarragon*

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 Slider

*Oka Cheese, Secret Sous Sauce,
Smoked & Caramelized Onion Jam, Manitoba Pickles,
House Made Everything Brioche Bun*

7\$/pc.

As Venison Tartare Add 2\$

Deuxième

À la carte

Fried Chicken

*Chili & Shallot Dressing, Bell Peppers,
Aioli, Peanuts, Cilantro*

18\$

Side Dishes

Caramelized Carrots

Feta, Mint, Quatre-Épices, Pumpkin Seeds

8\$

Tiger Prawns

Dirty Orzo, Bacon, Roasted Corn, Walnuts, Basil

21\$

Roasted Cauliflower

Chorizo, Harissa, Chèvre, Marcona Almonds

9\$

Pork Loin

*Grilled Pork Loin, Sauce Au Poivre,
Pickled Plum, Dijon*

18\$

Grilled Potato

Lime Crema, Tajín, Queso Fresco, Dill, Scallion

7\$

NY Striploin

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

20\$

Seared Foie Gras Add 5\$

Fried Green Tomatoes

*Pickled Heirloom Tomatoes, Aioli, Bleu Cheese,
Herb Salad*

8\$