

*Sous Sol*  
*3 au 5 mai 2018*

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*Première*

**Oyster 3\$/pc.**

**Roasted Olives 6\$**

**Cheese Plate 15\$**

**Tuna Ceviche**

*Caviar Crème Fraîche, Pickled Zucchini,  
Apple & Kohlrabi Salad, Scallion, Dill*

**14\$**

**Fried Veal Sweetbreads**

*Ramen Noodle Crust, Charred Corn, Cashews,  
Ramen Aioli, Ramen Egg*

**14\$**

**Piccalilli & Kale Salad**

*Cauliflower, Green Beans, Carrots, Tomatoes,  
Cucumbers, Shallot, Curry Vinaigrette,  
Pumpnickel Crouton, Labneh*

**10\$**

**Beef Tartare**

*French Bread, Egg Yolk, Cornichon, Garlic Oil*

**13\$**

**As Ostrich Tartare Add 3,50\$**

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*Deuxième*

*À la carte*

**NY Steak**

*Demi-Glace, Fried Onions, Duxelles,  
Pickled Shimeji, Sour Cherry*

5oz. **20\$** | 10oz. **37\$**

**Add Seared Foie Gras 5\$**

*Side Dishes*

**Grilled Baby Potatoes**

*Chorizo Sausage, Smoked Cottage Cheese,  
Fennel, Dill*

**8\$**

**Roasted Pork Loin**

*Bacon, Israeli Couscous, Celery, Olives, Pineapple,  
Dijon Crème Fraîche*

**17\$**

**Zucchini Gratin**

*Hollandaise, Chèvre, Walnut, Truffle Oil*

**8\$**

**Arctic Char**

*Brussels Sprouts, Beurre Blanc,  
Pickled Veg, Almonds, Grapefruit*

**19\$**

**Moorish Lentil Stew**

*Eggplant, Sultanas, Pistachios*

**8\$**

**Fried Chicken**

*Sauce Mornay, Arugula, Dill Pickle, Seeds*

**18\$**

**Fried Green Beans**

*Crisp Pigs Ear, Chili Lime Dressing, Fried Egg, Aioli*

**8\$**

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## Rosé & Orange

<b>Cave de Rasteau</b>   <i>Le Pas du Meunier 2016</i> ..... <b>9\$ 42\$</b> Grenache Cinsault Syrah   Côtes du Rhône AOC, France
<b>Domaine Le Roc</b>   <i>La Saignée 2016</i> ..... <b>44\$</b> Négrette Syrah Cab Franc   Fronton AOC, France
<b>M. Chapoutier</b>   <i>Beaurevoir 2015</i> ..... <b>66\$</b> Grenache   Tavel AOC, Southern Rhône, France
<b>Cambridge Road</b>   <i>Cloudwalker 2016</i> ..... <b>60\$</b> Skin Fermented Pinot Riesling Sauv   Martinborough, N.Z.

## White / Blanc

<b>Domaine de Grachies</b>   <i>2016</i> ..... <b>8\$ 35\$</b> Regional Blend   Côtes de Gascogne IGP, France
<b>Pfaff</b>   <i>Tradition 2016</i> ..... <b>11\$ 45\$</b> Pinot Gris   Alsace AOC, France
<b>La Soeur Cadette</b>   <i>2016</i> ..... <b>12\$ 50\$</b> Chardonnay   Mâcon-Villages AOC, Burgundy, France
<b>Gérard Bertrand</b>   <i>2015</i> ..... <b>42\$</b> Picpoul   Picpoul de Pinet AOP, Languedoc, France
<b>Judith Beck</b>   <i>2016</i> ..... <b>48\$</b> Pinot Blanc { <i>Weissburgunder</i> }   Weinland, Austria
<b>Tantalus</b>   <i>2015</i> ..... <b>57\$</b> Riesling   Okanagan Valley, British Columbia VQA
<b>Pfaff</b>   <i>Goldert 2012</i> ..... <b>62\$</b> Gewurztraminer   Grand Cru Alsace AOC, France
<b>Domaine Fouassier</b>   <i>Les Romains 2014</i> ..... <b>66\$</b> Sauvignon Blanc   Sancerre AOC, Loire Valley, France
<b>Domaine Zind Humbrecht</b>   <i>2013</i> ..... <b>80\$</b> Riesling   Thann, Alsace AOC, France

## Sparkling / Vin Mousseux

<b>Domaine Paul Mas</b>   <i>Prima Perla Brut</i> ..... <b>10\$ 45\$</b> Chardonnay Chenin Blanc   St. Hilaire, ... Crémant de Limoux AOP, Languedoc, France
<b>Domaine Chandon</b>   <i>Brut Classic</i> ..... <b>69\$</b> Chardonnay Pinot Noir & Meunier   California, U.S.A.

## Reserve Wine List Available

## Red / Rouge

<b>Abbotts &amp; Delaunay</b>   <i>Réserve 2015</i> ..... <b>9\$ 43\$</b> Syrah Carignan Grenache   Minervois AOC, ... Languedoc-Roussillon, France
<b>Château Hauchat</b>   <i>2014</i> ..... <b>11\$ 45\$</b> Merlot   Fronsac AOC, Bordeaux, France
<b>Colaneri Estate</b>   <i>Corposo 2015</i> ..... <b>12\$ 49\$</b> Cabernet Blend   Niagara Peninsula VQA, Ontario
<b>Château Lecusse</b>   <i>Cuvée Spéciale 2014</i> ..... <b>42\$</b> Fer Servadou { <i>Braucol</i> } Gamay Blend   Gaillac AOC, France
<b>Domaine Le Roc</b>   <i>Le (Cuvée) Classique 2014</i> ..... <b>44\$</b> Négrette Syrah Cab Sauv   Fronton AOC, France
<b>Philippe Cambie</b>   <i>Les Halos de Jupiter 2015</i> ..... <b>57\$</b> Grenache Syrah Mourvèdre   Côtes du Rhône AOC, France
<b>Jean Bourdy</b>   <i>2011</i> ..... <b>59\$</b> Poulsard Trousseau Pinot Noir   Côtes du Jura AOC, France
<b>Antoine Sunier</b>   <i>Régnié AOP 2016</i> ..... <b>60\$</b> <b>1.5 Litre MAGNUM</b>   Morgon AOP 2016 ..... <b>110\$</b> Gamay   Beaujolais Cru, France
<b>M. Chapoutier</b>   <i>Les Meysonniers 2014</i> ..... <b>65\$</b> Syrah   Crozes-Hermitage AOC, Northern Rhône, France
<b>Château de Gaudou</b>   <i>Renaissance 2012</i> ..... <b>66\$</b> Malbec   Cahors AOC, France
<b>Vincent Girardin</b>   <i>Cuvée Saint-Vincent 2014</i> ..... <b>67\$</b> Pinot Noir   Meursault, Burgundy AOC, France
<b>Xavier Vignon</b>   <i>2011</i> ..... <b>68\$</b> Syrah Grenache Mourvèdre   Vacqueyras AOP, ... Southern Rhône, France
<b>La Vieille Cure</b>   <i>La Sacristie 2011</i> ..... <b>75\$</b> Merlot Cabernet Blend   Fronsac AOC, Bordeaux, France
<b>Nicolas Mariotti Bindi</b>   <i>Mursaglia 2013</i> ..... <b>76\$</b> Sangiovese { <i>Nielluccio</i> }   Corsica, Vin de France
<b>Abbotts &amp; Delaunay</b>   <i>Alto Stratus 2013</i> ..... <b>80\$</b> Carignan   Languedoc, Vin de France
<b>Pearl Morissette</b>   <i>Cuvée Madeline 2013</i> ..... <b>90\$</b> Cabernet Franc   Twenty Mile Bench VQA, ... Niagara Peninsula, Ontario
<b>Domaine La Louvière</b>   <i>L'Empereur 2016</i> ..... <b>95\$</b> Merlot Cab Franc Malbec   Malpère AOP, ... Languedoc, France

# *Sous Sol*

*If you are reading this online, you have scrolled too far, go back!*

*If you are reading this in person, Erik did not print the menus properly lol.*