

Sous Sol

Première

Oyster 3\$/pc.

Roasted Olives 6\$

Cheese Plate 15\$

Roasted Bone Marrow

*Parsley & Caper Salad, Woodford Reserve Bourbon
Vinaigrette, Grilled Bread*
9\$

Oyster Au Gratin

*Chili Compound Butter, Parmesan,
Smoked Caviar*
5.50\$/pc.

Beef Tartare

*Egg Yolk, Horseradish, Cornichons,
Capers, Shallots, French Bread*
13\$

As Venison Tartare Add 3.75\$

Winter Tabouleh Salad

*Quinoa, Fennel, Radish, Bitter Greens, Red Onion,
Feta, Walnuts, Mint, Pomegranate Dressing*
12\$

Duck Liver Mousse

*Éclair, Port Gelée,
Wild Blueberry Gastrique, Chives*
10\$

Deuxième

À la carte

Smoked Duck Breast

*Brussels Sprouts, Swiss Chard, Squash Purée,
Juniper & Cocoa Glaze, Sauce à l'Orange, Almonds*
22\$

Seared Foie Gras Add 7\$

Manitoba Trout

*Bacon Brodo, Banana Peppers, Peas,
Tarragon*
18\$

Corned Pork Hock

*Braised Cabbage, Maple Dijon Jus,
Pickled Mustard Seeds*
17\$

Braised Beef Short Rib

*Roasted Garlic & Celeriac Purée,
Pickled Pearl Onion, Bacon, Red Eye Gravy*
21\$

Side Dishes

Mac N' Cheese

*Smoked Cheddar Mornay,
Tomato, Fried Garlic*
10\$

Root Vegetable Pavé

*Caramelized Onion Tomato Jam,
Parmesan*
8\$

Potatoes Dauphinoise

*Sauce Soubise, Bleu Cheese,
Paprika, Truffle Oil*
7\$

Cauliflower

*Smoked Hummus, Coulis Basquaise,
Zuni Zucchini, Dukkah, Basil, Chèvre*
9\$
