

Sous Sol

Première

Roasted Olives
\$6⁵⁰

Raw Oysters
6 for \$18⁰⁰ or 12 for \$30⁰⁰

Baked Oysters
4 for \$16⁰⁰ or 8 for \$28⁰⁰

Cheese Plate \$18⁰⁰
Add Pâté \$6⁰⁰

Seared Scallop
*Fumé & Potato Velouté,
Hickory Sticks, Dill*
\$6⁵⁰ea.

Asparagus Salad
*Sauce Gribiche, Cucumber, Radish,
Caviar, Parmesan, Dill*
\$12⁰⁰

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

Pickled Mackerel
*Crème Fraîche, Smoked Caviar,
Ruffled Potato Crisps*
\$10⁰⁰

Poutine
*Duck Confit, Duck Gravy,
French Fries, Capers, Cheese Curds*
\$13⁵⁰

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

Deuxième

À la carte

Smoked Duck Breast
*Honey Glaze, Duck Consommé,
Curried Puy Lentils, Cilantro*
\$22⁵⁰

Baked Halibut Provençal
*Kalamata Olives, Capers, Tomato,
Red Peppers, Provençal Herbs*
\$26⁰⁰

Schnitzel
*10oz. Bone-In Pork Chop, Tonkatsu Sauce,
Green Bean & Cabbage Slaw*
\$25⁰⁰

Steak Diane
*Petit Tender, Sauce Diane,
Mushrooms, Brandy, Herbs*
\$21⁵⁰

Side Dishes

Potatoes Dauphinoise
*Gruyère, Sauce Soubise, Paprika,
Truffle Oil, Dill*
\$8⁷⁵

Haricots Verts
*Sauce Messine, Pistachio Dukkah,
Crispy Garlic*
\$9⁰⁰

Grilled Carrots
*Poached Egg, Honey Dill, Coriander,
Apricot, Wine Poached Sultanas*
\$9⁵⁰

Risotto
*Pearl Barley, Arborio, Tomato,
Spinach, Fried Artichokes*
\$15⁰⁰

Free Range Foie Gras
Add \$10⁰⁰
