

Sous Sol

Première

Oysters
Raw \$3⁰⁰ ea. | Baked \$4⁰⁰ ea.

Roasted Olives \$6⁵⁰

Cheese Plate \$18⁰⁰
Add Pâté \$6⁰⁰

Bánh Mi Pâté
Chicken Liver Mousse, Pickled Carrot, Radish & Jalapeño, Basil, Mint & Cilantro Salad, French Bread
\$8⁰⁰

Butter Poached Scallop
Leek Butter Poached, Beet Masago, Dill
\$6⁵⁰ ea.

Belgian Endive Salad
Wine Poached Raisins, Smoky Macadamia Nuts, Radish, Mint, Honey Mustard Dressing
\$11⁰⁰

Smoked Aubergine
Eggplant, Almond Dukkah, Coulis Basquaise, Lemon Labneh, Basil
\$10⁰⁰

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

Sweetbread Poutine
Veal Sweetbreads, Smashed Potatoes, Capers, Duck Gravy, Cheese Curds
\$13⁰⁰

Duck Wings
Fermented Chili Sauce, Preserved Cucumber, Sesame, Cilantro
\$10⁰⁰

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

Deuxième

À la carte

Duck Leg Confit
Carrot Purée, Duck Consommé, Sherried Figs, Marcona Almonds
\$22⁵⁰

Baked Halibut Provençal
Kalamata Olives, Capers, Tomato, Red Peppers, Provençal Herbs
\$25⁰⁰

Pork Belly
Navy Bean Cassoulet, Pickled Mustard Seeds, Thyme
\$18⁰⁰

Bavette de Boeuf
Flank Steak, Roasted Garlic & Celeriac Purée, Brandy, Sauce au Poivre
\$22⁵⁰

Side Dishes

Potatoes Dauphinoise
Gruyère, Sauce Soubise, Paprika, Truffle & Herb Oil
\$8⁷⁵

Mushroom Ragout
Shitake, Cremini & Oyster Mushrooms, Cream, Parmesan, Parsley
\$9⁰⁰

Broccoli Cheddar
Aged White Cheddar Mornay, Pistachios, Crisp Garlic
\$9⁵⁰

Risotto
Pearl Barley, Arborio, Tomato, Spinach, Ricotta Salata, Fried Artichokes
\$14⁷⁵

Free Range Québec Foie Gras
Add \$10⁰⁰