

Sous Sol

Première

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

Roasted Olives \$6⁵⁰

Cheese Plate \$18⁰⁰
Add Pâté \$6⁰⁰

Seared Scallop
Coconut & Fennel Cream,
Beet Masago, Dill
\$6⁵⁰ ea.

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

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

Grilled Veal Sweetbreads
Pomegranate BBQ Sauce, Creamed Corn,
Pepperoncini, Crisp Chicken Skin
\$12⁰⁰

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

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

Deuxième

À la carte

Side Dishes

Smoked Duck Breast
Juniper & Cocoa Glaze, Sauce à l'Orange,
Brussels Sprout Leaves, Carrot Purée, Almond
\$22⁰⁰

Potatoes Dauphinoise
Gruyère, Sauce Soubise, Truffle Oil,
Paprika, Chives
\$8⁵⁰

Yellowfin Tuna
Cabernet Sauvignon Sauce,
Grilled Niçoise Veg
\$25⁰⁰

Mushroom Ragout
Shitake, Cremini & Oyster Mushrooms,
Cream, Parmesan, Parsley
\$8⁵⁰

Pork Belly
Navy Bean Cassoulet,
Pickled Mustard Seeds, Thyme
\$17⁰⁰

Broccoli Cheddar
Aged White Cheddar Mornay,
Pine Nuts, Crisp Garlic
\$9⁰⁰

Bavette de Boeuf
Flank Steak, Roasted Garlic & Celeriac Purée,
Brandy, Sauce au Poivre
\$22⁰⁰

Parisienne Gnocchi
Tomato Sauce, Swiss Chard, Basil,
Ricotta Salata
\$13⁰⁰

Add Seared Foie Gras
\$7⁰⁰
