

Sous Sol

Première

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

Roasted Olives \$6⁵⁰

Cheese Plate \$18⁰⁰
Add Pâté \$6⁰⁰

Seared Scallop
*Pine Nut Cream, Mushroom Duxelles,
Tobiko, Dill*
\$6⁵⁰ ea.

Smoked Aubergine
*Eggplant, Almond Dukkah, Coulis Basquaise,
Lemon Labneh, Basil*
\$12⁰⁰

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

Tartare
*Tenderloin, Egg Yolk, Fresh Horseradish,
Cornichons, Capers, Shallots, French Bread*
Beef \$14⁰⁰ | **Venison** \$16⁵⁰

Deuxième

À la carte

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

Side Dishes

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, Brandy,
Sauce au Poivre*
\$22⁰⁰

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

Add Seared Foie Gras
\$7⁰⁰
