

*Sous Sol*  
18 au 20 mai, 2017

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*Première*

**Bread & Butter 4\$**

**Village Bay Oyster 3\$/pc.**  
Shucked or au gratin

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**Marinated Olives 6\$**

**French Cheese Selection**

Accoutrements, crostini  
**13\$**

**Smoked Beef Tongue**  
Brioche, Dijon, pickled zucchini, dill  
**11\$**

**Fennel Salad**

Arugula, poached pears, fried feta,  
smoked walnuts, caper berries  
**10\$**

**Albacore Tuna**

Hickory aioli, couscous chips,  
grapefruit, sorrel, caviar  
**13\$**

**Beef Tartare**

Egg yolk, cornichon, parmesan, French bread  
**13\$**  
*as Elk Tartare add 3,50\$*

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*Deuxième*

*À la carte*

**Grilled Pork Tenderloin**

Armagnac cherries, chili pickled shallots,  
Peruvian spinach, pistachios  
**17\$**

*Side Dishes*

**Crab Croquettes**

Remoulade, poached egg, caviar  
**12\$**

**Gamehen Ballotine**

Maltese, fiddlehead ferns, pine nuts  
**18\$**

**Mushroom Ragout**

Leeks, peas, red peppers, carrot, truffle  
**8\$**

**Northern Pike & Tiger Prawns**

Fennel soubise, cherry tomatoes,  
fingerling potatoes, dill  
**19\$**

**Sweet Potato Gnocchi**

Kale, Brussels leaves, goat cheese, seeds  
**12\$**

**Beef Noisette**

King oyster mushroom, charred tomato,  
chive pesto, Calvados B.B.Q. sauce  
6oz. **20\$** | 12oz. **36\$**  
*with Foie Gras add 5\$*

**Sautéed Cauliflower**

Bacon, blue cheese, cranberries,  
sherry, almonds  
**8\$**

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