

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

Scallop Ceviche

*Herring & Grapefruit Caviar, Cilantro,
Red Pepper, Carrot, Granola*
\$7⁰⁰ ea.

Lentil Salad

*Puy Lentils, Frisée, Apple, Radish,
Pickled Pearl Onions, Candied Walnut, Bleu Cheese*
\$12⁰⁰

Duck Wings

*Sauce à l'Orange,
Sesame & Orange Cucumber*
\$10⁰⁰

Roasted Bone Marrow

*Parsley Salad, Bourbon Vinaigrette,
Grilled Bread*
\$10⁰⁰

Bánh Mì Pâté

*Chicken Liver Mousse, Pickled Carrot,
Daikon, Mint, Cilantro, French Bread*
\$8⁰⁰

Pickled Mackerel

*Crème Fraîche, Green Onion,
Ruffled Chips*
\$11⁰⁰

Warm Octopus Salad

*Baby Potatoes, Roasted Red Pepper, Fennel,
Preserved Jalapeño, Honey Mustard Vinaigrette*
\$12⁵⁰

Beef Tartare

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

Deuxième

À la carte

Smoked Duck Breast

*Duck Consommé, Green Peas,
Mint, Lemon*
\$22⁵⁰

Baked King Salmon

*Cashew & Dill Crusted, Maple Dijon,
Beurre Blanc, Spinach*
\$26⁰⁰

Schnitzel

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

*Honey Dill, Coriander, Apricot,
Wine Poached Sultanas, Flax Seed Oil*
\$9⁵⁰

Braised Leeks

*White Wine, Dijon Vinaigrette,
Crispy Leeks, Cured Egg Yolk*
\$8⁵⁰

Free Range Foie Gras
Add \$10⁰⁰
