

## *Sous Sol*

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### *Première*

**Oysters**  
Raw \$3<sup>00</sup> ea. | Baked \$4<sup>00</sup> ea.

**Roasted Olives** \$6<sup>50</sup>

**Cheese Plate** \$18<sup>00</sup>  
Add Pâté \$6<sup>00</sup>

**Bánh Mi Pâté**  
*Chicken Liver Mousse, Pickled Carrot, Radish & Jalapeño, Basil, Mint & Cilantro Salad, French Bread*  
\$8<sup>00</sup>

**Butter Poached Scallop**  
*Leek Butter Poached, Beet Masago, Dill*  
\$6<sup>50</sup> ea.

**Asparagus Salad**  
*Sauce Gribiche, Cucumber, Radish, Salmon Caviar, Parmesan, Dill*  
\$12<sup>00</sup>

**Poutine**  
*Duck Confit, Duck Gravy, Shaved Foie Gras, French Fries, Capers, Cheese Curds*  
\$13<sup>00</sup>

**Roasted Bone Marrow**  
*Parsley Salad, Bourbon Vinaigrette, Grilled Bread*  
\$10<sup>00</sup>

**Beef Tartare**  
*Tenderloin, Egg Yolk, Horseradish, Cornichons, Capers, Shallots, French Bread*  
\$14<sup>00</sup>

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### *Deuxième*

#### *À la carte*

**Smoked Duck Breast**  
*Honey Glaze, Duck Consommé, Curried Puy Lentils, Brussels Leaves, Cilantro*  
\$22<sup>50</sup>

**Baked Halibut Provençal**  
*Kalamata Olives, Capers, Tomato, Red Peppers, Provençal Herbs*  
\$26<sup>00</sup>

**Schnitzel**  
*10oz. Bone-In Pork Chop, Tonkatsu Sauce, Green Bean & Cabbage Slaw*  
\$23<sup>00</sup>

**Bavette de Boeuf**  
*Flank Steak, Roasted Garlic & Parsnip Purée, Brandy, Sauce au Poivre*  
\$21<sup>50</sup>

#### *Side Dishes*

**Potatoes Dauphinoise**  
*Gruyère, Sauce Soubise, Paprika, Truffle Oil, Dill*  
\$8<sup>75</sup>

**Mushroom Ragout**  
*Shitake, Cremini & Oyster Mushrooms, Cream, Parmesan, Parsley*  
\$9<sup>00</sup>

**Grilled Carrots**  
*Poached Egg, Honey Dill, Coriander, Apricot, Wine Poached Sultanas*  
\$8<sup>50</sup>

**Risotto**  
*Pearl Barley, Arborio, Tomato, Spinach, Ricotta Salata, Fried Artichokes*  
\$14<sup>75</sup>

**Free Range Québec Foie Gras**  
Add \$10<sup>00</sup>

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