

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

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

Sweetbread Poutine
Veal Sweetbreads, Salt Roasted Baby Red Potatoes,
Duck Gravy, Cheese Curds
\$13⁰⁰

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

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

Duck Wings
Fermented Chili Sauce, Preserved Cucumber,
Sesame, Cilantro
\$10⁰⁰

Lamb Tartare
Mitmita Aioli, Shallots, Pickled Zucchini,
Pine Nuts, Mint, French Bread
\$17⁵⁰

Deuxième

À la carte

Duck Leg Confit
Carrot Purée, Duck Consommé,
Sherried Figs, Marcona Almonds
\$22⁵⁰

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

Pork Belly
Navy Bean Cassoulet,
Pickled Mustard Seeds, Thyme
\$18⁰⁰

Bavette de Boeuf
Flank Steak, Roasted Garlic & Celeriac Purée,
Brandy, Sauce au Poivre
\$22⁵⁰

Side Dishes

Potatoes Dauphinoise
Gruyère, Sauce Soubise, Paprika,
Truffle & Herb Oil,
\$8⁷⁵

Mushroom Ragout
Shitake, Cremini & Oyster Mushrooms,
Cream, Parmesan, Parsley
\$9⁰⁰

Broccoli Cheddar
Aged White Cheddar Mornay,
Pine Nuts, Crisp Garlic
\$9⁵⁰

Parisienne Gnocchi
Tomato Sauce, Brussels Sprouts, Basil,
Ricotta Salata
\$13⁰⁰

Add Seared Foie Gras
\$7⁰⁰
