



*Première*



<b>Raw Oysters</b> <i>Mignonette, Lemon, Tabasco</i>	<b>6 for \$18<sup>00</sup> or 12 for \$30<sup>00</sup></b>
<b>Baked Oysters</b> <i>Pepper Compound Butter, Smoked Caviar</i>	<b>4 for \$16<sup>00</sup> or 8 for \$28<sup>00</sup></b>
<b>Roasted Olives</b>	<b>\$6<sup>50</sup></b>
<b>Cheese Plate</b>	<b>\$18<sup>00</sup></b>
<b>Add Pâté</b>	<b>\$6<sup>00</sup></b>
<b>Seared Scallop</b> <i>Orange, Fennel, Herb Oil</i>	<b>\$5<sup>50</sup> ea.</b>
<b>Bánh Mì Pâté</b> <i>Chicken Liver Mousse, Pickled Carrot, Daikon, Mint, Cilantro, French Bread</i>	<b>\$8<sup>00</sup></b>
<b>Snap Pea Salad</b> <i>Radish, Mint, Prairie Tradition Cheese, Balsamic Vinaigrette</i>	<b>\$9<sup>00</sup></b>
<b>Roasted Bone Marrow</b> <i>Parsley Salad, Bourbon Vinaigrette, Roasted Garlic, Grilled Bread</i>	<b>\$11<sup>00</sup></b>
<b>Tartare</b> <i>Tenderloin, Egg Yolk, Horseradish, Cornichons, Capers, Shallots, French Bread</i>	<b>Beef \$14<sup>50</sup>   Bison \$19<sup>00</sup></b>



*Please advise your server of any allergies.  
Parties larger than 8 guests are subject to a 20% gratuity.  
Prices do not include tax.*



## *À la carte*



<b>King Salmon</b>	<b>\$22<sup>00</sup></b>
<i>Puy Lentils, Caper &amp; Dijon Crème Fraîche</i>	
<b>Winkler Boar Chop</b>	<b>\$23<sup>00</sup></b>
<i>Sauce Charcutière, Celeriac Purée, Beer Braised Cabbage, Pickled Mustard &amp; Carrot</i>	
<b>King Cole Duck</b>	<b>\$21<sup>00</sup></b>
<i>Sauce à l'Orange, Swiss Chard, Confit Fingerling Potato</i>	
<b>Chateaubriand</b>	<b>6oz. \$24<sup>50</sup>   12oz. \$42<sup>00</sup></b>
<i>Tenderloin, Mushroom Demi-Glace, Onion Rings, Sauce Béarnaise</i>	

### **Seared Foie Gras**

*Rougié à Marieville, Québec*

**Add for \$10<sup>00</sup>**

## *Légumes / Sides*



<b>Potatoes Dauphinoise</b>	<b>\$8<sup>75</sup></b>
<i>Gruyère, Sauce Soubise, Paprika, Truffle Oil, Dill</i>	
<b>Rainbow Carrots</b>	<b>\$8<sup>00</sup></b>
<i>Cilantro &amp; Lemon Aioli, Oat Dukkah</i>	
<b>Curried Cauliflower</b>	<b>\$8<sup>50</sup></b>
<i>Red Pepper Coulis, Zuni Zucchini, Canola Seeds, Mint Chimichurri</i>	
<b>Acorn Squash</b>	<b>\$7<sup>25</sup></b>
<i>Quinoa, Mirepoix, Red Pepper, Walnuts, Parsley</i>	