

## *Sous Sol*

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### *Première*

Oyster 3\$/pc.

Roasted Olives 6\$

Cheese Plate 15\$

#### **Roasted Bone Marrow**

*Parsley & Caper Salad, Woodford Reserve Bourbon  
Vinaigrette, Grilled Bread*  
9\$

#### **Oysters Au Gratin**

*Chili Compound Butter, Parmesan,  
Smoked Caviar*  
7\$

#### **Seared Scallop**

*Pine Nut Cream, Mushroom Duxelles,  
Tobiko, Dill*  
6\$/pc.

#### **Duck Liver Mousse**

*Éclair, Port Gelée,  
Wild Blueberry Gastrique, Chives*  
10\$

#### **Winter Tabouleh Salad**

*Quinoa, Fennel, Radish, Bitter Greens, Red Onion,  
Feta, Walnuts, Mint, Pomegranate Dressing*  
12\$

#### **Beef Tartare**

*Egg Yolk, Horseradish, Cornichons,  
Capers, Shallots, French Bread*  
13\$  
*As Venison Tartare Add 3,75\$*

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### *Deuxième*

#### *À la carte*

#### **Smoked Duck Breast**

*Swiss Chard, Carrot Purée,  
Juniper & Cocoa Glaze, Sauce à l'Orange, Almonds*  
22\$

**Seared Foie Gras Add 7\$**

#### **Manitoba Trout**

*Bacon Brodo, Banana Peppers,  
Peas, Dill*  
18\$

#### **Corned Pork Hock**

*Braised Cabbage, Maple Dijon Jus,  
Pickled Mustard Seeds*  
17\$

#### **Braised Beef Short Rib**

*Roasted Garlic & Celeriac Purée,  
Pickled Pearl Onion, Bacon, Red Eye Gravy*  
21\$

#### *Side Dishes*

#### **Parisienne Gnocchi**

*Brown Butter, Brussels Sprouts, Squash,  
Saint Agur Bleu Cheese, Pistachio, Sage*  
13\$

#### **Root Vegetable Pavé**

*Caramelized Onion Tomato Jam,  
Parmesan*  
8\$

#### **Potatoes Dauphinoise**

*Sauce Soubise,  
Paprika, Truffle Oil*  
7\$

#### **Cauliflower**

*Smoked Hummus, Coulis Basquaise,  
Zuni Zucchini, Dukkah, Basil, Chèvre*  
9\$

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