

*Sous Sol*  
*Septembre 2018*

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*Première*

Oyster 3\$/pc.

Roasted Olives 6\$

Cheese Plate 15\$

**Scallop Crudo**

*Buttermilk Gazpacho, Cucumber, Serrano Chile,  
Spruce Tip Oil, Tarragon*

12\$

**Roasted Bone Marrow**

*Parsley Salad, Onions x 4, French Bread*  
9\$

**Heirloom Tomato Salad**

*Buttermilk & Feta Panna Cotta,  
Champagne Vinaigrette, Preserved Ginger, Pine Nuts*

11\$

**Beef Tartare Slider**

*Oka Cheese, Secret Sous Sauce,  
Smoked & Caramelized Onion Jam, Manitoba Pickles,  
House Made Everything Brioche Bun*

7\$/pc.

*As Venison Tartare Add 2\$*

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*Deuxième*

*À la carte*

**Fried Chicken**

*Chili & Shallot Dressing, Bell Peppers,  
Aioli, Peanuts, Cilantro*

18\$

*Side Dishes*

**Caramelized Carrots**

*Feta, Mint, Quatre-Épices, Pumpkin Seeds*

8\$

**Tiger Prawns**

*Dirty Orzo, Bacon, Roasted Corn, Walnuts, Basil*

21\$

**Roasted Cauliflower**

*Chorizo, Harissa, Chèvre, Marcona Almonds*

9\$

**Pork Loin**

*Grilled Pork Loin, Sauce Au Poivre,  
Pickled Plum, Dijon*

18\$

**Grilled Potato**

*Lime Crema, Tajín, Queso Fresco, Dill, Scallion*

7\$

**NY Striploin**

*Brown Butter, Brandy, Garlic Confit,  
Cauliflower Purée, Charred Onions, Truffle*

20\$

*Seared Foie Gras Add 5\$*

**Fried Beets**

*Aioli, Bleu Cheese, Pickled Beets,  
Herb Salad*

8\$