

Sous Sol
Novembre 2018

Première

Oyster 3\$/pc.

Roasted Olives 6\$

Cheese Plate 15\$

Scallop Gratin

*Mushroom Duxelles, Truffled Cashew Cream,
Caviar, Dill*

7\$/pc.

Roasted Bone Marrow

*Parsley Salad, Woodford Reserve Dressing,
Grilled Bread*

9\$

Winter Tabouleh Salad

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

12\$

Beef Tartare

*Egg Yolk, Cornichons, Capers, Shallots,
Turmeric & Anchovy Aioli, French Bread*

13\$

As Venison Tartare Add 3,75\$

Deuxième

À la carte

Cornish Game Hen

*Sauce au Poivre, Squash Purée,
Brussels Sprout Amandine*

½ Hen 18\$ | Full Hen 34\$

Arctic Char

*Bacon Brodo, Peas, Banana Pepper,
Tarragon*

18\$

Pork Tenderloin

*Apple & Fennel Raita, Fermented Chili
Chimichurri, Papadum*

17\$

Beef Noisette

*Parsnip & Camembert Purée,
Mushroom Demi Glace, Horseradish*

21\$

Seared Foie Gras Add 7\$

Side Dishes

Mac N' Cheese

*Sauce Soubise, Smoked Provolone,
Tomato, Fried Garlic*

10\$

Root Vegetable Pavé

*Caramelized Onion Tomato Jam,
Parmesan*

8\$

Fried Potatoes

*Aioli, Bleu Cheese,
Pickled Shallot, Dill*

7\$

Cauliflower

*Smoked Hummus, Coulis Basquaise,
Dukkah, Basil, Chèvre*

9\$