

Sous Sol
Septembre 2018

Première

Oyster 3\$/pc.

Roasted Olives 6\$

Cheese Plate 15\$

Scallop Crudo

*Buttermilk Gazpacho, Cucumber, Serrano Chile,
Corn Nuts, Tarragon*
12\$

Roasted Bone Marrow

Parsley Salad, Onions x 4, Grilled Bread
9\$

Heirloom Tomato Salad

*Buttermilk & Feta Panna Cotta,
Champagne Vinaigrette, Preserved Ginger, Pine Nuts*
11\$

Beef Tartare

*Egg Yolk, Cornichons, Capers, Shallots,
Turmeric & Anchovy Aioli, French Bread*
13\$

As Venison Tartare Add 3,75\$

Deuxième

À la carte

Fried Chicken

*Chili & Shallot Dressing, Bell Peppers,
Aioli, Peanuts, Cilantro*
18\$

Tiger Prawns

*Bacon, Charred Cabbage, Skordalia,
White Fish Roe, Dill*
21\$

Pork Loin

Sauce Au Poivre, Pickled Plum, Walnuts, Dijon
18\$

NY Striploin

*Brown Butter, Brandy, Garlic Confit,
Cauliflower Purée, Charred Onions, Truffle*
20\$

Seared Foie Gras Add 5\$

Side Dishes

Caramelized Carrots

Feta, Mint, Quatre-Épices, Pumpkin Seeds
8\$

Roasted Cauliflower

Chorizo, Harissa, Chèvre, Marcona Almonds
9\$

Grilled Potato

Lime Crema, Tajín, Queso Fresco, Dill, Scallion
7\$

Eggplant Tempura

Miso Maple Aioli, Sunflower Seeds, Thai Basil
8\$