



Première
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Raw Oysters <i>Mint, Leek & Celery Mignonette, Lemon</i>	6 for \$18⁰⁰ or 12 for \$30⁰⁰
Baked Oysters <i>Pepper Compound Butter, Smoked Caviar</i>	4 for \$16⁰⁰ or 8 for \$28⁰⁰
Roasted Olives	\$6⁵⁰
Cheese Plate	\$18⁰⁰
Add Pâté	\$6⁰⁰
Seared Scallop <i>Orange, Fennel, Herb Oil</i>	\$5⁵⁰ ea.
Bánh Mì Pâté <i>Chicken Liver Mousse, Pickled Carrot, Daikon, Mint, Cilantro, French Bread</i>	\$8⁰⁰
Snap Pea Salad <i>Radish, Haricot Verts, Mint, Carrot Tops, Prairie Tradition Cheese, Balsamic Vinaigrette</i>	\$9⁰⁰
Roasted Bone Marrow <i>Parsley Salad, Bourbon Vinaigrette, Roasted Garlic, Gewurtztraminer Gelée, Grilled Bread</i>	\$12⁵⁰
Tartare <i>Tenderloin, Egg Yolk, Horseradish, Cornichons, Capers, Shallots, French Bread</i>	Beef \$14⁵⁰ Bison \$19⁰⁰



*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



Baked Halibut	\$22⁰⁰
<i>Beet & Almond Pesto, Roasted Radish, Dill Beurre Blanc</i>	
Braised Lamb Shank	\$22⁰⁰
<i>Mint & Apple Sauce, Caramelized Apple & Onion, Braised Cabbage</i>	
Smoked Duck Breast	\$21⁰⁰
<i>Sauce à l'Orange, Swiss Chard, Confit Fingerling Potato</i>	
Grilled Ribeye	7oz. \$25⁵⁰ 14oz. \$48⁰⁰
<i>Smoked Carrot Purée, Padrón Pepper Salsa Verde</i>	

Seared Foie Gras

Rougié à Marieville, Québec

Add for \$10⁰⁰

Légumes / Sides



Potatoes Dauphinoise	\$8⁷⁵
<i>Gruyère, Sauce Soubise, Paprika, Truffle Oil, Dill</i>	
Rainbow Carrots	\$8⁰⁰
<i>Cilantro & Lemon Aioli, Oat Dukkah</i>	
Curried Cauliflower	\$8⁵⁰
<i>Roasted Red Pepper, Zuni Zucchini, Canola Seeds, Mint Chimichurri</i>	
Zucchini Frites	\$8⁵⁰
<i>Red Pepper Sauce, Fennel Salsa Verde</i>	