

Sous Sol

Première

Roasted Olives
\$6⁵⁰

Raw Oysters
6 for \$18⁰⁰ or 12 for \$30⁰⁰

Baked Oysters
4 for \$16⁰⁰ or 8 for \$28⁰⁰

Cheese Plate \$18⁰⁰
Add Pâté \$6⁰⁰

Scallop Ceviche

*Herring & Grapefruit Caviar, Cilantro,
Red Pepper, Carrot, Granola*
\$7⁰⁰ ea.

Green Salad

*Radish, Celery, Red Onion, Zucchini, White Beans,
Mint, Walnuts, Parm, Watermelon Vinaigrette*
\$12⁰⁰

Roasted Bone Marrow

*Parsley Salad, Bourbon Vinaigrette,
Grilled Bread*
\$10⁰⁰

Bánh Mì Pâté

*Chicken Liver Mousse, Pickled Carrot,
Daikon, Mint, Cilantro, French Bread*
\$8⁰⁰

Duck Wings

*Roasted Red Pepper Sauce, Cilantro,
Beet Green Salad*
\$10⁰⁰

Beef Tartare

*Tenderloin, Egg Yolk, Horseradish, Cornichons,
Capers, Shallots, French Bread*
\$14⁵⁰

Deuxième

À la carte

Grilled Ribeye

*Smoked Carrot Purée,
Padrón Pepper Salsa Verde*
\$25⁵⁰

Sockeye Salmon

*Blueberry Balsamic Gastrique,
Warm Potato & Dill Salad*
\$26⁰⁰

Thai Rib

*10oz. Spare Rib, Soy BBQ Sauce, Sticky Rice,
Broccolini, Cilantro, Sesame Seeds*
\$24⁰⁰

Smoked Duck Breast

*Duck Consommé, Green Peas,
Mint, Lemon*
\$22⁵⁰

Side Dishes

Potatoes Dauphinoise

*Gruyère, Sauce Soubise, Paprika,
Truffle Oil, Dill*
\$8⁷⁵

Zucchini Frites

*Coulis Basquaise,
Fennel Salsa Verde*
\$7⁵⁰

Beet Salad

*Whipped Smoked Bleu Cheese, Red Kale,
Fried Rosemary, Pickled Mustard Seeds, Hemp Seeds*
\$9⁵⁰

Braised Leeks

*White Wine, Dijon Vinaigrette,
Crispy Leeks, Cured Egg Yolk*
\$8⁵⁰

Free Range Foie Gras
Add \$10⁰⁰
