

First Courses

	Fresh Oysters on the Half Shell	Market Price
	<i>Red wine mignonette.</i>	
	Foie Gras Terrine	26
	<i>Pickled grapes, wild leeks, sourdough toasts and fig port syrup.</i>	
	Warm Duck Salad	20
	<i>Little gem lettuce, grilled king oyster mushrooms with persimmon. Pomegranite molasses and salmis vinaigrette.</i>	
	Butter Poached Lobster	24
	<i>In a navarin of fresh ricotta gnocchi, wilted chard, small white turnips and preserved lemon.</i>	
	Steak Tartare	23
	<i>Hand-cut Ontario 'Triple A' filet mignon with traditional garnishes. Small herb salad with truffled vinaigrette.</i>	
	Yellow Fin Tuna	22
	<i>Sashimi grade tuna tartare marinated in lime, ginger and soy, with coriander and shiso cress. Crispy taro. Caramelized soy with sweet chili sauce.</i>	
	Three Goat Cheeses	19
	<i>Bûche de chèvre, Chabichou du Poitou and Ontario soft unripened on three small salads.</i>	
	Rabbit Lasagna	19
	<i>Confit rabbit, seasonal mushrooms and wilted mustard greens between fresh pasta layers. Rabbit jus with sweet garlic velouté.</i>	
	Napoleon of Smoked Fish	21
	<i>Scaramouche house smoked salmon and Georgian Bay white fish between layers of crisp potato wafers. Horseradish smoked salmon sauce.</i>	
	Simple Mixed Salad of Seasonal Lettuces	13
	<i>Vinaigrette dressing.</i>	

Main Courses

-  **Roasted Sea Scallops** 39
Citrus and sweet garlic whipped white beans. Sautéed puntarelle and mustard greens with toasted pine nuts. Spicy lemon, chive and ginger beurre blanc.
- Roasted Lamb** 45
With salsa verde crust. Roasted eggplant and chèvre puree, fennel, artichokes, olives, pine nuts, preserved lemon, parsley and tomatoes.
- Grilled Breast of Free Range Chicken** 34
On creamy wild mushroom polenta with a truffled foie gras jus.
- Fresh Pappardelle Pasta** 29
Sautéed seasonal wild mushrooms, wilted greens and roasted cherry tomatoes. Truffled mushroom sauce with chives and Parmesan Reggiano.
-  **Crispy Black Cod** 39
Crushed fingerling potatoes with organic shrimp, preserved lemon and scallions. Caper brown butter jus.
- Venison Loin Wrapped and Roasted in Smoked Bacon** 44
Whipped parsnips, mushrooms, brussels sprouts, hazelnuts and crispy shallots. Red wine sauce with triple crunch mustard cream.
-  **Pan-roasted Pickerel with Wild Fennel Pollen** 36
Large ravioli filled with lobster, Kestrel Farm spinach and Parmesan. Lobster reduction with a saffron tarragon sauce.
- Grilled 8 oz. Filet Mignon** 47
Ontario 'Triple A' beef, whipped potatoes, grilled onions, French green beans and sauce Bordelaise.



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

Returning by popular demand....

Lobsterlicious !!!

Mondays through Thursdays,

January 11th through April 1st 2010.

Please inquire...

Keith Froggett

EXECUTIVE CHEF

Boban Mathew

CHEF



Scaramouche provides complimentary valet parking