

Appetizers

Daily Soup

Priced accordingly.

Foie Gras Terrine

Sea salt brioche, pickled grapes, maple jelly and sour cherry glaze.

29

Oysters Daily

Served on the half shell with red wine mignonette, horseradish and lemon.

Priced accordingly.

Beet Salad

Heirloom beets, Monforte fresh goat cheese, Belgian endive, watercress, pickled shallots, sourdough wafer and toasted hazelnuts. Sherry vinaigrette, fine French hazelnut oil and beet molasses.

19

Grilled Octopus

Crispy fingerling potatoes, pickled red onion, shaved lemon and parsley.

Salsa verde, sweet garlic tahini and fine olive oil.

24

La Quercia Speck

Artisanal smoked prosciutto, crispy panko egg with shaved fennel, treviso and Manchego cheese. Romesco sauce and fine olive oil.

24

Sea Scallops

Pan roasted, cauliflower purée, escarole, Meyer lemon, green olive and pistachio relish. Brown butter jus.

25

Carpaccio

Thinly sliced raw beef. Globe artichoke heart, Parmesan, crispy capers and parsley. Truffle mayonnaise, fine olive oil and lemon.

25

Chestnut Ravioli

Duck confit, wilted endives, wild mushrooms and sage breadcrumbs. Natural jus.

22

Main Courses

Duck

Quebec duck roasted with moscatel honey, cracked black pepper and coriander. Brown butter squash purée, grilled treviso, savoury poached pears, toasted hazelnuts and Italian farro. Foie gras jus.

42

Lamb

Rack with crispy mustard crust. Swiss chard, chick peas, cipollini onions, green beans, vadouvan roasted carrots and pickled cherry tomatoes. Natural jus and toasted walnut bread crumbs.

49

Halibut

Soft lemon herb breadcrumb crust, Jerusalem artichoke purée, citrus grilled Belgian endive, honey mushrooms and butter poached leeks. Meyer lemon beurre blanc.

45

St. Canut Pork

Lightly smoked rack of Quebec suckling pig. Crisp potato pancake, braised red cabbage and sweet onion soubise. Juniper jus.

41

Seafood

Grilled half lobster, calamari, wild side stripe shrimp and scallops. Artichokes, fennel, samphire and grilled chili. Shellfish nage with harissa, coriander lime mayonnaise.

56

Grilled Filet Mignon

Pasture raised P.E.I. beef. Mushrooms, sliced shallot, haricot vert and crispy pressed potato tossed in parsley garlic butter. Bordelaise sauce.

49

Venison

Bacon wrapped and roasted loin. Red wine braised venison, mushroom and celeriac tartlette, Brussels sprouts and pearl onions. Red wine jus and triple crunch mustard cream.

48

To Share

Parmesan fries 8

Whipped potatoes 8

Sautéed greens 9