

Appetizers

Daily Soup

Priced accordingly.

Foie Gras Terrine

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

30

Oysters Daily

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

Priced accordingly.

Beet Salad

Blood orange, avocado, gem lettuce, Monforte fresh goat cheese, mint and chili.
Beet molasses and fine olive oil.

19

Grilled Octopus

Crispy fingerling potatoes, pickled red onion, shaved lemon and parsley.
Salsa verde, sweet garlic tahini and fine olive oil.

25

La Quercia Speck

Artisanal smoked prosciutto, Italian blood orange, shaved fennel, treviso,
toasted almonds and Manchego cheese. Romesco sauce and fine olive oil.

26

Sea Scallops

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

27

Two dishes to celebrate the fleeting Perigord winter truffle season.

Ravioli

Hand made pasta filled with parsnip. Wilted leek, celery heart and fennel.
Truffle beurre fondue and shaved Perigord truffle.

31

Carpaccio

Thinly sliced raw beef, globe artichoke heart, fingerling crisps, Parmesan and
parsley. Truffle mayonnaise, fine olive oil, lemon, and shaved Perigord truffle.

36

Main Courses

Duck

Roasted breast and crispy pressed confit leg. French lentils, salsify, red wine braised kale and seasonal wild mushrooms. Foie gras jus and blood orange gastrique.

45

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.

46

St. Canut Pork

Roasted Quebec suckling pig. Bacon sautéed fingerling potatoes, parsnip purée, lightly pickled apple, turnip and shallot. Natural jus and fine French hazelnut oil.

43

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 potatoes tossed in parsley garlic butter. Bordelaise sauce.

50

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.

49

To Share

Parmesan fries 8

Whipped potatoes 8

Sautéed greens 9