

## **Appetizers**

### **Bread, Stirling Creamery Butter with Sea Salt for Two**

Prairie Boy organic country white

3

*\* This small charge for bread will help us to reduce significant waste and half the proceeds will be donated to Community Food Centres Canada.*

### **Beet Salad**

Sicilian blood oranges, red endive, Monforte fresh goat cheese, toasted pistachios, shaved fennel and beet molasses.

20

### **Foie Gras Terrine**

Sea salt brioche, red wine poached quince, pickled wild leeks and triple crunch mustard.

30

### **Oysters Daily**

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

### **Roquefort Salad**

Endive lettuces, white wine poached pear, toasted walnuts and Roquefort dressing.

23

### **Cauliflower Ravioli**

Winter truffles, wilted leek, Savoy cabbage and Italian parsley. Truffled beurre fondue.

25

### **La Quercia Speck**

Artisan made smoked prosciutto. Belgian endive, orange hazelnut picada and pomegranate molasses.

21

### **Gnocchi Parisienne**

Shredded duck confit, sautéed mushrooms and winter greens. Duck foie gras jus, toasted Parmesan crumbs.

24

### **Caviar**

30g of B.C's Northern Divine sustainably raised caviar. Crispy potatoes, crème fraîche, shallots, chive and chopped egg.

95

### **Steak Tartare**

Garlic crouton, watercress, spicy caper Dijon dressing.

25

## Main Courses

### Duck

Roasted breast of Quebec duck. Jerusalem artichoke, Tokyo turnips, caramelized Belgian endive and honey mushrooms. Foie gras jus and sour cherry chutney.

46

### Lamb

Pomegranate harissa crust. Whipped chick peas, citrus braised fennel, swiss chard, green beans and oven dried cherry tomatoes. Natural jus and green olive Meyer lemon relish.

49

### Sea Scallops

Beluga lentils, cauliflower purée, celery root, leeks, carrots and black kale. Meyer lemon beurre fondue and parsley sauce.

46

### St. Canut Pork

Lightly smoked and roasted Quebec suckling pig. Parsnip, pickled apple, roasted Brussels sprouts with pancetta, herbs and sherry. Toasted Piedmont hazelnuts and natural jus.

44

### Grilled Filet Mignon

Ontario AAA beef. Mushrooms, sliced shallot, haricot vert and whipped potatoes. Bordelaise sauce.

50

### Cod

Roasted Fogo Island line caught Atlantic Cod brushed with salsa verde. Lobster saffron risotto, cherry tomatoes, Parmesan and lemon.

44

### Venison

Bacon wrapped and roasted loin. Italian farro, roasted beets, maitake mushrooms, toasted walnuts and grilled escarole. Red wine jus and Triple crunch mustard cream.

49

### Mushroom Pasta

Square pasta sheets, layered with sautéed mushrooms, wilted greens, oven-dried cherry tomatoes. Truffled porcini mushroom sauce, shaved winter truffles and crispy Parmesan wafer.

39

### To Share

Parmesan fries 8

Whipped potatoes 8

Sautéed greens 9