



Brioche à Tête \$8
Rosemary glaze & whipped butter

Pâté en Croûte \$17
Pork, foie gras,
pistachio & cranberry

Marinated Olives \$6
Chili & orange

Fries \$9
Lemon & house aioli

Six Oysters \$21
East Coast oysters, cocktail sauce
& cucumber-pear mignonette

Shrimp Cocktail \$4/pc
Cocktail sauce

Marinated Mussels \$10

Snow Crab Leg \$14

Scallop Crudo \$9/pc
Wild Labrador scallop, cucumber,
mint, basil & lime

LE "GRAND PLAT"


\$99

Six oysters, eight mussels, two crab legs, two scallops, six shrimp





SMALL PLATES

PETITS PLATS

 **Lettuces & Roquefort** \$18
Belgian endive, butter lettuce,
Roquefort bleu cheese, apple &
herb vinaigrette

Duck Liver Mousse \$18
Sable biscuit, french onion jam
& blueberry compote

 **Seared Cabbage & Mussels** \$19
Cabbage, PEI mussels, bone
marrow, cashew aioli
& fermented chili powder

 **Scallops & Potatoes** \$22
Seared sea scallops, fondant
potatoes, sunchoke mousseline,
wild leeks & compressed celery


 **Braised Leeks & Shrimp** \$18
Gaspé shrimp, dill vinaigrette,
crispy shallots & mustard seeds

Steak Tartare \$24
Hand-cut beef, traditional
accompaniments & house
sourdough

Short Rib Cavatelli \$27
Lyonnaise sauce, charred cipollini
onions & Grana Padano

LARGE PLATES

GRAND PLATS

 **Lion's Mane Mushroom au Poivre** \$32
Pan-roast lion's mane, smoked butter, peppercorn jus & chimichurri

Koji-Aged Berkshire Pork \$32
Seabuckthorn coulis, charred ramp leaves & pickled ramps

Roast & Ballotine of Chantecler Chicken \$35 \$65
Pan-roast breast, chicken-sausage stuffed leg, mushroom stuffing & jus

Halibut à la Nage \$46
Trout roe, cucumber & dill crème

Half or Whole Duck \$45 \$82
Confit leg, dry-aged breast, rhubarb compote & spiced jus

20oz Dry-Aged Ribeye of Beef \$110
Bordelaise sauce & bone marrow

SIDES \$9 each

Charred Greens
Spring green sauce

Roasted Mushrooms
Madeira glaze & truffle purée

Brussels Provençal
Fried sprouts, crispy sourdough, pickled
ramps & capers

Simple Green Salad
Honey vinaigrette, assorted
vegetables & pickles

Fiddleheads
Pistachio & lemon zest

DESSERTS

Crème Brûlée \$12
Orange & vanilla custard

Triple Chocolate Cake \$14
Dark chocolate cake, swiss meringue
chocolate buttercream, dark chocolate
mirror glaze & cherry drizzle

Brown Sugar Brioche \$14
Caramelized brioche toast,
bourbon-spiked vanilla
frozen custard & dulce de leche drizzle



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