

DINNER

Daily | 5:00 - 10:00

APPETIZERS

White Belgian Endive Salad
maple carrot purée, kumquats, shaved fennel, kale pesto \$13

Autumn Beet Salad
beet molasses, Citrus, fennel, pine nuts,
horseradish cheese* \$14

Mussels
chickpea cake, harissa stewed tomatoes,
pears, spiced aioli \$17

Prosciutto Cured Scallop
leek vichyssoise, marconas, grapes,
celery* \$19

Lamb Tartare
smoked anchovy mustard, macerated shallots, chervil,
potato roll* \$18

Butternut Squash Crêpes
creamed mushrooms, caramelized shallots,
apples, fried sage \$17

Roasted Marrow Bones
leeks, tapenade, squid, flat leaf parsley \$22

Seared Foie Gras
pain perdu, pecan crumb, quince jam,
smoked dried plums* \$26

Foie Gras Torchon
meyer lemon jam, candied pepper bacon,
Montreal waffle chips \$20

ENTRÉES

Daily Fish
market price

Chicken-Fried Trout
pickled carrots, dill, radishes, dijon, gribiche* \$28

Smoked Duck Breast
sweet potato tart, cranberry relish, rosemary oil, pecans* \$32

Ricotta Cavatelli
pumpkin purée, lobster mushrooms, romanesco, pepitas* \$28

Fried Chicken "Coq au Vin"
pommes raclette, bacon glazed mushrooms,
rosemary-balsamic jus \$29

Pork Brisket
cardamom glaze, broccoli puree, apple chips \$30

Hanger Steak Au Poivre
frites, goat cheese* \$28

Seared New York
parsnip puree, caramelized salsify,
red wine gastrique, sage creme fraîche* \$45

Baguette Jambon de Paris
gruyère, dijon, greens \$13

Double Brie Burger
spiced ketchup, onion, pickles, fries* \$16
(available à L'américaine)

CHALKBOARD SPECIALS

Charcuterie Board
daily selection
\$28

Oysters,
*Daily Selection**
\$3.50 ea. / \$36dz.

Cheese Plate
daily selection
\$6.50 ea. / \$16

Soupe du Jour,
\$6 cup / \$10 bowl

SIDES

Castelvetrano & Niçoise Olives \$4

Macaroni Gratin \$10

Pomme Purée, Raclette \$8

Frites, Béarnaise Aioli* \$7

Brussels Sprouts,
Dijon Cream, Cranberries,
Manchego \$12

Roasted Mushrooms,
Black Garlic Vinaigrette,
Hazelnuts \$12

Rapini, Roasted Grapes,
Almond Ricotta,
Fermented Chilies \$12