

Sous Sol

Première

Oysters

Six \$18 | Twelve \$33

Mignonette, Horseradish, Chumbawumba Sauce

Fromage

One Cheese \$13 | Two Cheeses \$20

House Jam, Crostini

Bread & Butter | \$7⁵⁰

House Baked French Bread &

Whipped Notre Dame Garlic Butter

House Pickles & Olives | \$11

Dill & Champagne Vinegar Pickles,
Orange & Juniper Marinated Smoked Olives

Sherry Marinated Beet Salad | \$15

Kale, Tomato Vierge, Hummus, Dill, Spiced
Sunflower Seeds, Chèvre

Tartare Mb Beef \$18⁵⁰ | Venison \$22

Tenderloin, Egg Yolk, Worcestershire, Dijon,
Cornichons, Capers, Shallots, French Bread

Foie Gras Torchon | \$25

Duck Foie Gras à Rougié Québec,
House Jam, Garlic Confit, Crostini

Fried Mushrooms | \$16

Bitter Greens, Pickled Watermelon Vinaigrette,
Romesco, Gruyère

Roast Bone Marrow | \$19

Macerated Dates, Confit Garlic, Pickled Shallot,
Breadcrumbs

Deuxième

À la carte

Baked Atlantic Salmon | \$33

Coconut Paprika Crème, Pickled Zucchini and
Asparagus, Sautéed Swiss Chard

Manitoba Beef Striploin | \$38

Porcini & Green Peppercorn Jus, Dill Pesto,
Caraway Onions

Chicken Leg Confit | \$32

Vadouvan Crème, Fennel and Lime Salad

Grilled Boar Loin | \$34

Cider Braised Cabbage, Brandy Currants, Pickled
Mustard Seed, Marchand de Vin

Légumes & Sides

Potatoes Dauphinoise | \$12⁵⁰

Gruyère, Sauce Soubise, Paprika,
Truffle Oil, Dill

Grilled Asparagus | \$15

Coltsfoot Pistou, Confit Tomato, Golden Prairie
Cheese, Cashews

Crispy Brussel Sprouts | \$14

Citrus Glaze, Herbed Breadcrumbs, Chili Oil

Parisian Gnocchi | \$16

Lardons, Swiss Chard, White Wine Crème, Spiced
Sunflower Seeds

Desserts

Crème Brûlée | \$10

Pistachio and Honey Crème, Pistachio Crumble

Rhubarb and Raspberry Tart \$10

Sweet Mint Crème Fraîche, Black Pepper