

Sous Sol

Première

Oysters Six \$18 | Twelve \$36
Mignonette, Horseradish, Chumbawumba Sauce

Bread & Butter | \$6
House Baked French Bread &
Whipped Notre Dame Garlic Butter

Beet Tartare | \$16
Horseradish Coconut Crème, Caper, Shallot,
Cornichons, French Bread, Pickled Mustard Seed

Croquettes | \$16
Potato Gruyere & Braised Beef, Persillade,
Roasted Onion Aioli

Cured Arctic Char Salad | \$18
Brussel Sprouts, Kale, Tomato Vierge, Whipped
Feta, Corn, Red Wine & Honey Vinaigrette

Fromage One Cheese \$13 | Two Cheeses \$20
House Jam, Crostini

Warm Smoked Olives | \$8
Smoked and Provençal Herb Marinated
Olive Blend

Manitoba Beef Tartare \$21
Tenderloin, Egg Yolk, Worcestershire, Dijon,
Cornichons, Capers, Shallots, French Bread

Roast Bone Marrow | \$19
Smoked Honey, Herbs,
Breadcrumbs, French Bread

Duck Rilette | \$16
Dijon Mustard, Garlic Confit,
Pickles, Crostini

Plat Principal

À la carte

6oz Duck | \$35
Duck Fat Potatoes, Vadouvan Cream,
Cherry Reduction, Pickled Zucchini

Boar Chop Dijonnaise | \$38
Sauce Dijonnaise, Wine Braised Onions,
Pickled Mustard Seed

6oz MB Beef Tenderloin | \$39
Bordelaise, Red Wine Poached Mushroom,
Persillade, Truffle Butter

Steelhead Trout | \$35
Delicata Squash Pureé, Sautéed Kale,
Confit Tomato

Légumes & Sides

Potatoes Dauphinoise | \$15
Gruyère, Sauce Soubise, Paprika,
Truffle Oil, Dill

Braised Cabbage | \$14
Green Peas, Coconut Cream, Breadcrumbs,
Red Wine Reduction

Fried Beets | \$14
Spiced White Bean Spread, Honey Dijon
Vinaigrette, Pepitas

Gnocchi | \$19
Roasted Red Pepper Sauce, Sautéed Mushrooms,
Pickled Shallot, Toasted Walnut