

Entrées

Soup	6	Salmon gravlax with beetroot, Ungava gin, dune pepper, passion fruit vinaigrette	19
Caesar salad	12		
Onion soup au gratin with two cheeses	14	Fresh burrata, candied cherry tomatoes, pumpkin seeds, basil oil, balsamic caramel	22
Pan-fried snails, leeks, pancetta, garlic cream confit	18	Salmon tartare, cucumbers, cilantro, shallots, maple sour cream, lemon juice, tabasco	24 3oz 32 6oz
Crispy pork and kimchi dumplings, braised red cabbage, sesame seeds, crushed cashew nuts	18	Beef tartare, shallots, tomato bruschetta with basil pesto, Dijon mustard, parmesan, olive oil	24 3oz 32 6oz
Starter of the moment	PM*	Tartare of the moment	PM*
Mussels, lemon, capers, dill, white wine, garlic butter	18 1 lbs	Oyster, mignonette of the chef's choice	3 each
Homemade Perron Old Cheddar Waffle 1 Year Aged, Pulled Pork, Beer Caramel, Sriracha Bacon	19	Foie gras of the moment	24

PM* = Market Price

Main Courses

Mussels, lemon, capers, dill, white wine, garlic butter	28 2lbs	Guinea fowl stuffed with dates, bacon, goat cheese, blue cheese, tarragon demi-glace sauce, mashed potatoes	34
Gnocchi, Italian sausage, button mushrooms, peppers, shallot, Romanoff sauce	28	Flank steak, shallot butter	35
Calf's liver, bacon	29	New Zealand rack of lamb, potato squeeze, red wine sauce, rosemary	44
Tagliatelle from Giovedi Pasta, duck confit, pearl onions, zucchini, tomatoes, cream, parmesan	29	Butcher's Choice	PM*
Creamy risotto, coconut milk, curry, lemongrass, shrimp, green peas, cilantro	29	Lobster thermidor, parmesan risotto, lemon zest	44
Today's arrival	PM*	CAB AAA beef tenderloin, Montreal spices, pepper sauce	50
Braised beef ravioli, oyster mushrooms, truffled maple cream sauce, bread crumbs	32	Rib 16oz Sterling Silver AAA Dry Aged 45 Day, Fries, Pepper Sauce	65

Desserts

Homemade crème brûlée of the moment	9
Chef's Brownies	9
French toast and soft ice cream	9
Dessert of the moment	PM*





TABLE D'HÔTE

For two people at \$140

Including a bottle of wine (RG: Santa Cristina BL : Riff Pinot Gris Lageder)

Entrées

Main Courses

Soup

Flank steak, shallot butter

Caesar salad

Tagliatelle from Giovedi Pasta, duck confit, pearl onions, zucchini, tomatoes, cream, parmesan

Onion soup au gratin with two cheeses

Seared salmon fillet with chipotle hollandaise sauce

Crispy pork and kimchi dumplings, braised red cabbage, sesame seeds, crushed cashew nuts

Calf's liver, bacon

Mussels lemon, capers, dill, white wine, garlic butter
1 LBS

Picanha from L'Effet Bœuf, chimichurri

Filet mignon, Montreal spices, pepper sauce
Extra \$10

Choice of desserts and coffee



