

OYSTERS on the half shell **MP**

DAILY SOUP **\$6**

FOIE GRAS TERRINE **\$22**

Québec foie gras terrine, local strawberries, rhubarb chutney, hazelnut crumble

HEIRLOOM TOMATO **\$16**

Italian burrata, heirloom tomato, Acorn farm greens, olive oil

LOCAL RABBIT **\$18**

Rabbit loin, pistachio crust, rabbit terrine, turnip, pickled cherry

SNOW CRAB **\$14**

Avocado-nasturtium parfait, purple snow pea slaw, passion fruit gelée, pickled radish, vanilla marinated zucchini

ROASTED BEETS **\$14**

Pickled raspberry, goat cheese mousse, cardamom crumble, coffee-beetroot vinaigrette

BEEF TARTARE **\$18 APPETIZER \$30 MAIN**

Filet, fermented cabbage, grilled romaine heart, cashew purée, pickled red carrot, ginger vinaigrette

ORGANIC SALMON **\$19**

Pan roasted organic salmon, ragout of summer vegetables, mushroom bouillon

LOCAL GUINEA FOWL **\$27**

Roasted breast, potato fondant, seared foie gras, spinach, braising jus

SEARED SCALLOPS **\$26**

Seared Atlantic scallops, garlic scape pesto, beurre blanc, summer vegetables, spinach purée barley, crispy pork belly

WILD MUSHROOM RISOTTO **\$20**

Wild mushroom, shaved truffle pecorino, spinach

FLANK STEAK **\$25**

Roasted flank steak, king mushrooms, duck fat roast fingerling potato, parsnip purée, pickled apple, bordelaise

