

Dinner menu

beet "salad", apples, cucumber, chèvre, pickled watermelon, candied nuts, tarragon, cardamom soil
12

cured BC **salmon crudo**, verjus, spiced organic cucumbers, mustard seed, kasha
12

ocean wise **king crab "Lyonnaise"**, brioche, smoked bacon, frisée, honey-lemon, pecorino, quail egg
15

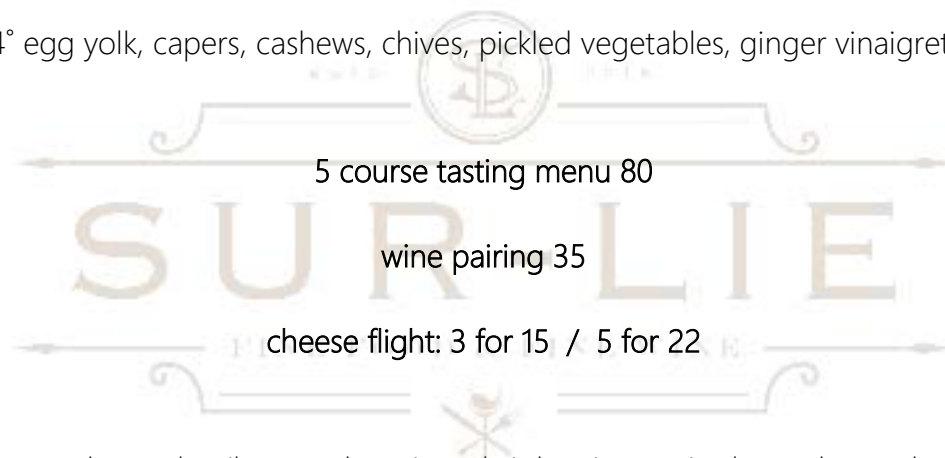
crusted local **rabbit loin**, prosciutto, rilette terrine, plum gel, kohlrabi puree, turnip, rabbit jus
18

roasted **squash bisque**, caramelized buttermilk, pumpkin brittle, popcorn, smoked gelée
10

grade A Québec **foie gras torchon**, orange-peach-maple preserve, crumble, brioche
20

oysters, mignonette, citrus, hot sauce, horseradish, pickled cucumber, fermented cabbage
mp

beef tartare, 64° egg yolk, capers, cashews, chives, pickled vegetables, ginger vinaigrette, crisps
16 / 28



magret **duck breast**, du puy lentils, squash, onions, brittle, pinot noir glaze, plum gel, red wine jus
28

hand made **agnolotti**, local mushroom, mascarpone, red grapes, arugula, reggiano, spinach purée
14 / 28

ocean wise diver **sea scallops**, potato purée, smoked pork belly, sultana-rum glaze, buerre blanc
28

local **guniea fowl** breast & confit leg, squash, roasted cipollini onions, chestnut, cranberries, jus
27

wild BC **halibut**, potato nest, vanilla zucchini, mussels, saffron leek velouté, spiced corn relish
40

porcini dusted Québec **venison loin**, sous vide sunchokes, chanterelles, bacon – cabbage purée, jus
36

Québec **rack of lamb**, lamb terrine, panisse, ratatouille, herb crumble, yogurt, lamb drippings
42

beef tenderloin, duck fat fingerlings, king oyster mushrooms, salsify, roasted broccolini, bordelaise
6oz / 36 8oz / 45