
entrées

Heirloom tomato salad \$16

tomato consommé dressing, lemon curd, pickled strawberries, grey owl cheese

Foie gras torchon \$19

strawberry geleé, waffle cone, rhubarb tuile, foie powder

Beef tartare \$17

egg yolk gel, pickled heirloom carrots, black garlic,

Asparagus soup \$14

morel mushrooms, asparagus ribbons, parmesan

King crab salad \$16

avocado mousse, orange tuile, vanilla foam, compressed cucumbers

Braised veal cheek \$16

sautéed dandelion, egg yolk gel, rhubarb, braising jus

dinner menu

Five course tasting menu \$80

Wine pairings \$40

Oysters MP

Charcuterie \$16/ \$24

Assiette de 3 ou 5 fromages \$15/ \$22

Add: seared foie gras \$12

Add: butter poached lobster \$16

plates principales

Seared scallops \$35

beurre blanc, smoked purple potato, squid ink tuile, lemon gel, cauliflower

Local Guinea fowl \$28

wild mushrooms, lobster americaine sauce, pea flan, asparagus, cherry tomatoes

Beef filet \$42

red wine reduction, mashed potato spring roll, beets, wild mushrooms

Duck breast \$30

smoked duck breast, sweet potato puree, Tokyo turnips, fermented cabbage rolls

Beet pappardelle \$24

leek cream sauce, eggplant, cherry tomatoes, baby leeks, pickled ramps, parmesan

Arctic char \$27

potato pavé, beurre rouge, mushroom gel, spring onion, wild mushrooms

Chef Geofferey Ring and team