
dinner menu

entrées

Heirloom tomato salad 16

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

Lobster ravioli 18

lobster bisque + vanilla cauliflower purée + micro basil

Beef tartare 17

egg yolk gel + pickled heirloom carrot + black garlic

Beet-strawberry soup 14

chilled beet and buttermilk + strawberry foam
cucumber + dill oil + feta

Organic green salad 14

Acorn creek farm greens + herbs + berry vinaigrette
granny smith apple + watermelon radish

Seared scallops 21

beurre blanc + sous vide fennel + squid ink tuille
lemon gel + cauliflower

hors d'oeuvre

Oysters MP

red wine-shallot mignonette + fresh horseradish
citrus + house hot sauce

Crab cakes 12

queen crab + avocado mousse
sauce tomat + pork belly

Foie gras and chicken liver pâté 16

port - berry gel + maple tuille + fresh berries
grilled baguette

Daily crudo 12

Chef's choice

Charcuterie and cheese 16 sm / 28 lg

cured meats + pâté + house pickles + jams
Québec cheeses + crostini

Five course tasting menu 80

wine pairings 40

plats principaux

Steak frites 32

10oz Striploin + foie-truffle butter + herbes de provence aioli

Organic chicken 29

red wine-herb sous vide chicken + pork belly + peas
honey-brown butter jus + chickpea panisse

Beef Filet 40

chimichurri + chanterelles + black garlic jus
whipped potato + asparagus

Duck breast 30

pressed confit leg + pistachio crumble + caramelized
whiskey parsnips + snap pea + cherry jus

Celeriac "Steak" 22

salt baked celeriac + charred eggplant purée + miso gravy
confit tomato + basil foam (vegan)

Arctic char 28

potato pavé + wild mushrooms + patty pans + sauce l'oseille

Mushroom cavatelli 22

fresh pasta + wild mushrooms + truffle cream sauce
arugula + parmesan foam

add: duck confit 7

Chef Geofferey Ring and team
