
dinner menu

appetizers

Beet salad 17

beet chips + beet vinaigrette + vanilla
compressed daikon + red Russian baby kale

Foie gras torchon 19

cognac gel + local honey tuile + duck prosciutto
apple butter + seared foie gras

Beef tartare 18

crispy chick pea + juniper berry dressing
pickled heirloom carrots + kale-sage powder

Sockeye salmon 16

house smoked + maple tuile + chardonnay-orange jam
ricotta foam

Scallops 19

parsley chimichurri + lime gel + pork belly
salmon ravioli + black garlic cream sauce

Rutabaga velouté 14

rutabaga + mushroom foam + cardamom tuile
mushroom carpaccio + chocolate crumble

sharing

Oysters MP

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

Charcuterie and cheese 16 sm / 28 lg

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

Duck for 2 74

tokyo turnips + baby beets + heirloom carrots
celeriac mash + rutabaga puree + apple butter
cassis demi-glace

Discovery menu 68

wine pairings 40

Chef: Daniel Guerra and team

mains

Steak frites 36

10oz striploin + foie gras butter + cassis demi-glace
brown butter aioli

Cornish hen 29

orange-ginger glaze + squash broth
brown butter sauteed daikon + squash purée

Beef filet 40

crispy yucca + salsa verde piemontese + kale
tokyo turnips + caramel-clove demi-glace

Celeriac "steak" 22

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

Sea bream 28

swiss chard + crispy kale + mint foam
brown bean purée + lemon béchamel

Tagliatelle 24

vegetable ragout + egg pasta noodles + mushrooms
pecorino crisp + spruce-cumin sauce + parmesan

add: confit wild boar 7
