
lunch 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

Rutabaga velouté 14

rutabaga + mushroom foam + cardamom tuile
chocolate crumble

Scallops 19

parsley chimichurri + lime gel + prosciutto crumble
salmon ravioli

sharing

Oysters MP

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

Charcuterie and cheese 14 sm / 26 lg

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

discovery menu 45

wine pairings 25

Chef: Daniel Guerra and team

mains

Steak frites 34

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

Duck leg confit 25

cumin roasted heirloom carrots + pine-molasses demi-glace
sautéed baby kale

Cornish hen 29

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

Tagliatelle w/ wild boar 24

pulled wild boar confit + egg yolk sauce
juniper berry foam + pecorino crisp

Celeriac "Steak" 22

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

Sockeye salmon 25

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