
Sur-Lie

Beet salad 14

beet chips + beet vinaigrette + black daikon
beet purée + red Russian baby kale

Foie gras torchon 18

cognac gel + local honey tuile + 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

Mushrooms 8

field mushrooms + thyme brown butter

Scallops 19

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

Brussel sprouts 9

sauteed sprouts + wild boar bacon

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

Discovery Menu 68

4 course blind tasting

Wine Pairings 30

5 wines

Steak frites 24

6 oz striploin + foie gras butter + cassis demi-glace
malt vinegar aioli

Cornish hen 16

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

Duck Confit 21

cassis demi-glace + heirloom carrots + red cabbage

Celeriac "steak" 15

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

Sea bream 16

swiss chard + crispy kale + mint foam
lemon béchamel

Spaghetti alla Chitarra 12

eggplant pesto + truffle + confit tomato
pecorino crisp + toasted almond + parmesan

Beef filet 21

4oz filet + salsa verde piemontese + kale
tokyo turnips + caramel-clove demi-glace

Our plates are designed for sharing and sampling
