
Sur-Lie

appetizer

Oysters mp

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

Beet salad 14

beet chips + miso-lemon vinaigrette + black daikon
beet purée + mixed greens

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

Smoked 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

for the table

Charcuterie and cheese 16 sm/ 28 lg

cured meats + foie torchon + house pickles + jams
Québec cheeses + crostini

Heirloom carrots 9

local honey + cardamom + cumin

Brussel sprouts 9

sautéed sprouts + wild boar bacon

Cauliflower gratin 10

roast cauliflower + béchamel + parmesan
smoked cheddar

Duck duo 68

duck breast + confit leg + beets
celeriac mash + cassis demi-glace

Chateaubriand 90

16 oz roast tenderloin + potato purée + mushrooms
béarnaise + peppercorn sauce

Discovery Menu 68

4 course blind tasting
add wine pairings 30

mains

Steak frites 29

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

Cornish hen 18

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

Duck Confit 21

cassis demi-glace + heirloom carrots + red cabbage

Celeriac "steak" 16

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

Salmon 27

parsnip purée + mushroom + kale + chive oil
red wine demi-glace

Spaghetti alla Chitarra 16

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

Our plates are designed for sharing and sampling
