
Sur-Lie

appetizer

Oysters mp

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

Beet salad 14

beet chips + miso-lemon vinaigrette + pickled onion
beet purée + pear gel + beet-goat cheese flan

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

Spaghetti alla Chitarra 16

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

Scallops 20

seared scallops + smoked salmon
seafood chowder + paprika oil

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
parsnip purée + cassis demi-glace

Chateaubriand 90

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

Discovery Menu 68

4 course blind tasting
add wine pairings 30

mains

Steak frites 34

9 oz striploin + foie gras butter + creamy peppercorn
malt vinegar aioli

Cornish hen 22

mushroom duxelle + carrot and squash jullienne
roast potato + five spice jus

Duck Confit 23

white bean cassoulet + boar sausage + wilted Swiss chard
maple-thyme gastrique

Celeriac "steak" 18

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

Salmon 27

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

Lamb Shank 27

parsnip agnolotti + root vegetable + red wine demi-glace
brussel sprout leaves
