

Sur-Lie

appetizer

Oysters mp

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

Beet salad 15

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

Foie gras torchon 20

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

Tuna carpaccio 16

blood orange gel + aioli + potato crisp
pickled onion + micro greens + compressed cucumber

Scallops 21

seared scallops + smoked salmon
seafood chowder + paprika oil

Charcuterie and cheese 16 sm/ 28 lg

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

for the table

Chateaubriand 95

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

Duck duo 70

duck breast + confit leg + beets
parsnip purée + cassis demi-glace

Share Platter 200

16 oz roast tenderloin + duck breast + scallops
duck confit + parsnip and potato purée
seared foie gras + selection of sauces

sides

Heirloom carrots 9

local honey + cardamom + cumin

Brussel sprouts 9

sautéed sprouts + wild boar bacon

Cauliflower gratin 10

roast cauliflower + béchamel + parmesan
smoked cheddar

mains

Steak frites 37

9 oz angus beef striploin + foie gras butter + pomme frites
creamy peppercorn + malt vinegar aioli

Cornish hen 23

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

Duck Confit 25

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

Squash Fettuccini 22

squash cream sauce + pickled black trumpet mushroom
Swiss Chard + ricotta salata

Salmon 28

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

Lamb Shank 28

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

Discovery Menu 68

4 course blind tasting
add wine pairings 30