

Sur-Lie

appetizer

Oysters mp

caesar granite or classic accompaniments

Spring soup 14

pea soup + garlic scape relish + focaccia
fresh pea salad

Torchon & seared foie 22

dill + maple meringue + pickled radish
ginger shortbread

Beef tartare 19

sea buckthorn + puffed rice + shallot + chive
German mustard + cured hens yolk

Tuna carpaccio 18

black olive powder + crispy caper + tarragon mayo
goat cheese crouton

Crispy sweetbreads 18

Texas toast + peach carolina hot sauce
celeriac remoulade

Asparagus salad 17

grilled asparagus + duck egg + romano tuille
pine nuts + romesco sauce

for the table

Chateaubriand 95

16 oz roast tenderloin + mixed mushrooms
roast shallot + fondant + red wine jus

Charcuterie & cheese 16 sm/ 28 lg

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

Share Platter 200

16 oz roast tenderloin + duck breast + scallops
duck confit + potato gratin + seasonal veg
seared foie gras + selection of sauces

sides

Broccolini 9

pickled cashews + sun dried tomato

Wedge Salad 9

bacon + onion + blue cheese

Gratin "Poutine" 10

potato gratin + curds
mushroom gravy

mains

Beef striploin 37

9oz certified angus + fondant potato + charred
broccoli ramp purée + demi glace

Cornish hen 26

asparagus + peas + charred leek vinaigrette
wilted greens + hominy grits

Duck confit 25

creamed polenta + honey roast parsnip + roast shallot
cherry tomatoes + table side sauce diablo

Tagliatelle 25

sun dried tomato + spring pesto + sunflower seeds
burnt zucchini + romano

Baked sole 28

gnocchi + cipolini onions + crispy sage
sausage broth

Seared scallops 32

warm carrot-fennel salad + ranch
celeriac purée + crispy shallot

Short rib burger 18

tomato + onion + dill pickle + frites + brioche + muenster

Chef de Cuisine: Colin McDermott / Vegan options available upon request