

Sur-Lie

appetizer

Oysters mp

classic accompaniments

Wedge salad 15

blue cheese dressing + cherry tomato + bacon
garlic-herb crouton + pickled onion

Torchon & seared foie 22

dill + maple tuile + pickled radish
ginger shortbread

Beef tartare 19 / 32 (frites)

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

Tuna carpaccio 18

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

Seared scallops 23 / 34

parsnip puree + shitake mushroom + leek
poached apple + brown butter

Tomato & Burrata 18

heirloom tomato + pistou + balsamic reduction
micro greens + il frantoio EVOO

for the table

Chateaubriand for two 100

16 oz roast tenderloin + mixed mushrooms
roast shallot + pomme purée + carrot puree

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

Asparagus 11

sauce bernaise

Mushrooms 12

truffle butter

Gratin "Poutine" 10

potato gratin + cheese curd espuma
demi glace

mains

Beef striploin 45

10 oz Certified Angus + potato gratin + truffle butter
carrot puree + oyster mushroom + sauce au poivre

Cornish hen 26

asparagus + cipollini onion + pomme puree
pork belly + demi glace

Duck confit 27

creamed polenta + honey roast parsnip + snow peas
cherry tomatoes + sauce diablo

Tagliatelle 25

summer pesto-cream sauce + sunflower seeds
burnt zucchini + cherry tomato + romano

Black Cod 42

carrot risotto + oyster mushroom + lemon confit
asparagus + miso-lemon butter

Short rib burger 19

tomato + onion + double smoked bacon + dill pickle + frites
aged cheddar + brioche

add seared foie gras 15

Vegan options available upon request