

appetizer	to share	mains
<p>Oysters mp classic accompaniments</p> <p>Parsnip-apple soup 16 pork belly + crispy leek apple gel</p> <p>Beef tartare 20 / 34 (frites) crispy capers + shallots + chives + EVOO dijon mustard + cured hen's yolk</p> <p>Tuna carpaccio "nicoise" 19 black olive powder + potato crisps + shallots pickled green beans + quail egg + lemon-thyme oil</p>	<p>Chateaubriand for two 100 16 oz center cut + mixed mushrooms roast shallots + pomme purée + sauce au poivre</p> <p>Charcuterie & cheese 20 sm/ 30 lg cured meats + foie torchon + house pickles Québec cheeses + crostini</p>	<p>Steak et frites 47 frites + mixed mushroom + truffle butter aioli + bordelaise</p> <p>10 oz Striploin 8oz Tenderloin</p> <p>Duck 34 duck confit + port poached pear + date reduction parsnip purée + dry aged breast + spiced beets</p> <p>Gnocchi 25 sage brown butter + roast cherry tomatoes fennel + house ricotta + butternut squash</p>
	Sur-Lie Platter 175	
	sides	
<p>Seared scallops 25 / 38 parsnip purée + shiitake mushroom + leeks poached apple + brown butter</p> <p>Beet salad 16 roast beets + cauliflower + beet purée frisée + ginger vinaigrette + goat cheese crouton</p> <p>Sweet breads 25 crispy sweetbreads + seared foie gras mushrooms + mustard jus + toast</p>	<p>Crispy brussel sprouts 10 pork belly + citrus butter</p> <p>Pomme frites 8</p> <p>Truffle & parmesan frites 11 truffle butter + shaved parmesan + truffle aioli</p> <p>Cauliflower gratinee 12 gruyère + bûchamel</p> <p>Seared foie gras 15</p>	<p>Saku tuna 37 champagne-miso beurre blanc + fish roe cauliflower purée + zucchini + pomme paille</p> <p>Organic chicken 26 brussel spout leaves + sweet potato fondant + cipollini onion pork belly + port demi glace</p> <p>Ontario pork chop 32 butternut squash purée + mustard jus + king eryngii kale + red pearl onion</p> <p>Lamb Shank 30 Slow braised lamb shank + thyme braising jus creamy polenta + pine nut gremolata</p>

Local Comfort Menu 3 Courses for 52 / add course 15