

# SEPTEMBER 16.17

*dinner menu*

---

## ENTRÉES

*appetizers*

### HUÎTRES | \$36

one dozen beausoleil oysters,  
served raw. topped with kimchi,  
watermelon, caviar.

### FRICADELLES AGNEAU | \$28

swedish lamb meatballs in  
creamy, savory sauce. served with  
sliced french bread, fresh mint.

---

## DESSERT

*dessert*

### TARTE AU CITRON VERT | \$14

key lime tart topped with  
coconut whipped cream,  
toasted almonds, lime zest.

## PLATS

*main course*

### BOEUF MARINÉ | \$52

sous vide prime beef sirloin.  
served with lemon-rosemary mashed gold  
potatoes, haricot verts, fried proscuitto.

### SAUMON ET PORC | \$42

sockeye salmon and seared pork belly.  
served with ford hook lima bean cassoulet,  
candied pecans, pickled mustard seeds.

### FILET DE PORC FARCI | \$38

stuffed pork tenderloin with mustard  
demi-glace. served with braised cabbage,  
brown butter-sage sweet potato mash.

*each main course is served with  
a creamy corn salad: sweet corn,  
red pepper, chorizo, queso fresco,  
cilantro, white onion.*