

APRIL 8 & 9 MENU a+b, etc.

HORS D'OEUVRES

SAUMON FUMÉ | \$26

lemon zest biscuit, garlic and herb cheese, smoked salmon, pastrami, capers, red onion, fresh dill, truffle oil

MAÏS HOMARD FRIT | \$28

lobster and corn beignets, lemon-trimbach aioli

PLATS PRINCIPAUX

each entree is served with a wedge salad: butter lettuce, stilton cheese, pancetta croutons, grilled red onion, rice paper, creamy garlic dressing

CÔTE DE BŒUF MÉDIERA | \$52

sous vide prime rib with madeira-truffle demiglace, served with bone marrow-herb mashed red potatoes and asparagus

PÉTONCLES ET PORC | \$48

seared scallops, candied smoked ham and sweet corn butter served with sweet vermouth-charred shallot risotto

CANARD LO MEIN | \$40

peking duck breast served with lo mein noodles, cabbage, carrots, snow peas, fried wonton strips, sesame seeds and hoisin sauce

DESSERT

FRAISE CITRON MERINGUÉE | \$14

pastry shell with lemon filling, strawberry meringue and candied lemon

