

SEPTEMBER 27.28

dinner menu

ENTRÉES

appetizers

AHI THON | \$26

seared yellow fin tuna, truffle ponzu and wasabi edamame puree. served with crispy wonton strips.

CHAMPIGNONS FARCIS | \$25

mushrooms stuffed with boursin cheese, shallot, herbs and ground venison. served with pear chutney.

DESSERT

dessert

TARTE AUX CERISES | \$16

cherry pecan tart served with orange caramel sauce, nutmeg whipped cream and candied pecans.

PLATS

main course

CARRÉ D'AGNEAU | \$58

pepper crusted rack of lamb served with mustard spaetzle, roasted asparagus and thyme-vin rouge sauce.

POISSON CRÉOLE | \$55

fresh seared wahoo served with turnip green-acre pea medley, andouille sausage and lemon-herb vinaigrette.

RELOUDE DE PORC | \$52

pork loin stuffed with goat cheese, spinach and sundried tomatoes. served with mashed sweet potatoes, braised cabbage, apples and morel mushroom demi-glace.

each main course is served with an avocado grapefruit salad : butter bib lettuce, ruby red grapefruit, avocado, roasted peanuts, smoked duck breast and honey-lime vinaigrette.

CAVIAR SERVICE

served with accoutrements: blinis, boiled egg, dill, shallot, capers and creme fraiche.

OSETRA 28G* | \$200

SIBERIAN 28G* | \$140

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness