

OCTOBER 17.18

dinner menu

ENTRÉES

appetizers

GALETTE DE SAUMON FUMÉ | \$24

crispy potato latke with smoked salmon, crème fraîche, trout roe, fresh dill and pickled red onion.

BOEUF GRILLÉ | \$23

flash grilled ribeye with horseradish cream sauce, red wine reduction and fresh chives, served with grilled bread.

DESSERT

dessert

TARTE AUX FIGUES | \$15

fig tart with dark chocolate ganache and toasted almonds.

PLATS

main course

OSCAR DE BOEUF | \$65

grilled filet mignon topped with lump crab meat and béarnaise sauce, served with jumbo asparagus.

MAGRET DE CANARD | \$48

pan seared maple leaf farms duck breast over a butternut squash puree and roasted radicchio, finished with a cherry port sauce and toasted pecans.

ESPADON GRILLÉ | \$54

grilled swordfish over mashed rutabaga with sauteed spinach and roasted sweet potatoes, finished with a roasted garlic butter sauce.

*each main course is served with a salad:
fresh kale, granny smith apples, toasted
walnuts, dried cranberries and creamy goat
cheese dressing.*

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