

AUGUST 14.15

dinner menu

ENTRÉES

appetizers

POITRINE DE PORC | \$21

grilled pork belly with a sweet corn puree, smokey peach glaze and chives.

CAILLE RÔTIE | \$18

roasted quail with a sweet soy glaze, served over a sesame marinated edamame salad with napa cabbage, grilled scallion and cilantro.

DESSERT

dessert

CLAFOUTIS AUX PÊCHES | \$15

fresh local peaches baked in a delicate French custard cake, finished with powdered sugar.

PLATS

main course

SAUMON AU BASILIC | \$55

pan seared verlasso salmon over tomato basil risotto with sweet peas, topped with marinated tomato salad.

BŒUF BRAISÉ | \$59

balsamic braised beef short ribs topped with caramelized onions and blue cheese crumbles, served with creamy mashed potatoes and roasted brussel sprouts.

CONFIT DE CANARD | \$45

roasted confit duck leg served over slow cooked acre peas with smoked bacon and kale, finished with an herb vinaigrette.

each main course is served with an arugula salad : baby arugula, tomatoes, red onion, cucumber and feta cheese tossed in red wine vinaigrette.

CAVIAR SERVICE

served with accoutrements: blinis, boiled egg, dill, shallot, capers and crème fraîche.

OSETRA 28G* | \$200

SIBERIAN 28G* | \$140

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