

Prix Fixe

- \$ 7 5 -

A P P E T I Z E R

BEEF TARTARE

dry aged mcintosh farms beef, fermented cranberry, horseradish, rye

or

LEEK & TRUFFLE SOUP

celery, salted cream

or

BITTER GREENS SALAD

fermented plum vinaigrette, walnut, handeck cheese

or

SCALLOP

roasted radish, smoked ikura caviar cream

E N T R É E

DUCK CONFIT

dupuy lentils, pickled fiddlehead, jus

or

ARCTIC CHAR

potato rösti, grilled scallion, horseradish crème fraîche

or

RISOTTO

asparagus, confit garlic, lovage seed, black apple gastrique

or

BEEF TENDERLOIN

(An additional charge of \$22)

truffle jus, maitake, smoked butter whipped potato

D E S S E R T

CHOCOLATE & SEA BUCKTHORN

malt, spice, olive oil

or

RHUBARB SUNDAE

rhubarb & white chocolate ice cream, warm maple, spruce marshmallow,

buckwheat breton

E N H A N C E M E N T S

CHEESE 20

chefs cheese selection from our whimsical cheese cart

FOIE GRAS 28

shaved foie gras torchon, white chocolate powder, compressed rhubarb, almond sable

OYSTERS 3.75 EACH

freshly shucked with accoutrements

T U E - S A T

4 : 3 0 P M - 8 : 3 0 P M

*Our chef-curated prix fixe menu is subject to change and is also available à la carte.
Please ask your server for pricing.*