

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

smoked trout béchamel croquetas, brussels sprouts,

sherry vinegar, caviar butter

or

CELERIAC RAVIOLI

aged gouda, mushroom brodo, leek hay

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

CARROT TART

shortbread tart, carrot vanilla custard, candied carrot, puffed wild rice praline, cream cheese

ice cream

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

CHEESE 21

chefs cheese selection from our whimsical cheese cart

CAVIAR SOLDIERS 40

caviar, crème fraîche, brioche toast

CAVIAR 100

add a 30g tin of acadian sturgeon caviar to your dinner

OYSTERS

freshly shucked with accoutrements 3.75 each

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.