



VENDREDI 14 FÉVRIER 2025

\$119.00 (Plus Tax, Alcohol & Gratuity) **All menu items are subject to change according to availability**

\$179.00 (Menu with Complementing Wines)

premier

BISQUE DE LANGOUSTE

Lobster Bisque, Curry Oil & Poached Lobster | TBD (3oz.)

TARTE PROVENÇALE

Roasted Tomato Basil Tart, Pistou, Beurre Blanc | TBD (3oz.)

HÛÎTRES SAUCE MIGNONETTE

Local Raw Oyster, Hibiscus Mignonette Sauce | TBD (3oz.)

GRAVLAX

House Cured Salmon, Lemon, Capers, Chives, Shallots, Crème Fraîche, Grilled Baguette | TBD (3oz.)

deuxième

SALADE DE BETTERAVES

Beets Salad, Upland Cress, Pistachio, Honey Lemon Vinaigrette | TBD (3oz.)

SALADE VERTE

Mesclun Greens, Reggiano, Red Wine Vinaigrette | TBD (3oz.)

SALADE DE CHÈVRE

Baby Romaine Salad, Goat Cheese, Strawberry, Red Onion, Dijon Champagne Vinaigrette | TBD (3oz.)

troisième

NOIX DE SAINT-JACQUES RÔTIES

Pan Seared Scallops, Snow Peas, Carrot & Ginger Purée, Pancetta, Black Truffle Oil | TBD (4oz.)

MAGRET DE CANARD GRILLÉ

Duck Breast, Cauliflower Purée, Broccolini, Port Wine Reduction Sauce | TBD (4oz.)

FILET DE FLETAN AU BEURRE BLANC

Pan Seared Halibut, Baby Carrots, Pearl Onion, Trumpet Mushroom, Capers Beurre Blanc | TBD (4oz.)

TOURNEDOS DE BOEUF GRILLÉ

Grilled Beef Tenderloin, Potato Rösti, Mushroom, Baby Carrot, Snow Peas, Truffle Wine Sauce | TBD (4oz.)

SYMPHONIE DE LÉGUMES D'HIVER

Puy Lentils, Baby Kale, Mixed Carrots, Pearl Onion, Cauliflower Gratin, Beurre Blanc | TBD (4oz.)

desserts

MILLEFEUILLE À LA VANILLE

Puff Pastry, Vanilla Pastry Cream, Fondant Glacee, Opera Ganache | TBD (2oz.)

GÂTEAU AU CHOCOLAT NOIR

Dark Chocolate Cake, Strawberry Gelee, Strawberry Compote | TBD (2oz.)

BABA AU THÉ

Earl Grey Infused Sponge Cake, Bergamot Syrup, Citron Chantilly | TBD (2oz.)

