

STARTERS

\$18

Oeuf en Meurette

Poached Egg, Red Wine Veal Jus, Pearl Onions, Bacon Lardons

Foie Gras au Torchon

Riesling Jelly, Fig Compote, Brioche Toast

Beef Tartare

Traditionally Prepared with Gherkins, Capers, Mustard, Gaufrette

Crab Cake

On Greens with Curry Mayonnaise

Merrill Salad

Baby Spinach, Boston Lettuce, Candied Pecans, Apple,
Two-Year-Old Black River Cheddar, Cider Dressing

Gravlax

Gin and Juniper Marinated Atlantic Salmon with Cucumber and Radish

Seared Braised Octopus

Fingerling Potatoes, Shishito Peppers, Provençal Sauce, Pine Nuts

Ricotta Gnocchi

Lemon Beurre Blanc, Pine Nuts, Reggiano Cheese

MAIN COURSES

Pithivier

Puff Pastry Pie with Truffled Mushrooms, Goat Cheese, Roasted Peppers
\$34

Sockeye Salmon

Shrimp, Scallop and Lobster Simmered in a Brandy Shrimp Sauce
\$36

Medium Rare Seared Mulard Duck Breast

Red Wine Poached Fig Sauce
\$42

Roasted Rack of Ontarian Lamb

Merguez Sausage, Rosemary Garlic Jus
\$42

Pan Seared Veal

Spaetzle, Mushroom Tarragon Veal Jus, Cream
\$42

Enright Farms Simmental Beef Tenderloin Bordelaise

Rich Red Wine Sauce, Shallots and Marrow
\$42

Venison Loin Rack

Served Medium Rare, Currant Jus
\$42

All main courses are served with fresh, seasonal vegetables
and a daily selection of potatoes.

DESSERTS

\$14

Lemon Dacquoise

Layers of Nut Meringue and Lemon Cream, Wild Blueberry Compote

Marjolaine

Terrine of Hazelnut Meringue, Praline Buttercream, Ganache

Warm Molten Lindt Chocolate Cake

Vanilla Ice Cream

Profiteroles

Pistachio Ice Cream, Raspberry and Chocolate Sauce

Tarte Tatin

Upside Down French Apple Tart, Vanilla Ice Cream

CHEESE COURSE

\$20

Today's Selection of Three Cheeses

House Croutons, Accompaniments

WINE PAIRINGS

Three Courses

\$55

Four Courses

\$70

Five Courses

\$85