

## First Course

Maritime Oysters 19

Six Oysters Served on the Half-Shell with Mignonette Sauce

Oeuf en Meurette 14

Soft-Poached with Toasted Garlic Crouton

Pearl Onions, Mushrooms, Lardons, Red Wine Sauce

Escargots au Gratin 16

in a Brisée Tart Shell with Comté Cheese, Garlic, Parsley, Wine

Pike Quenelles 15

Poached Bay of Quinte Pike Mousse with Brandy Shrimp Bisque

Sautéed Veal Sweetbreads 16

on Braised Spinach with Maille Grainy Mustard, Cream, Herbs, Mushrooms

## Second Course

Beef Tartare 20

House Croutons, Brandy, Gherkins, Capers, Mustard

Foie Gras au Torchon 20

Riesling Jelly, Fig Compote, Brioche Toast

Merrill Signature Salad 15

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

Frisée Salad 15

Endive, Celery Root, Orange, Filberts, Sherry Vinegar,  
Orange and Hazelnut Dressing

# Main Course

Guinea Fowl Medallions 40  
On Spaetzle with Onion, Apple and Sage Condiment, Calvados Jus

Medium Rare Seared Moulard Duck Breast 38  
Blackcurrant Jus, Rösti Potato Wedge, Seasonal Vegetables

Braised Rabbit Dijonnaise 32  
House-Made Tagliatelle with Buttered Mushrooms, Leeks, Bacon

Enright Farms Simmental Beef Tenderloin 42  
Celeriac Purée, Oxtail Pépites, Pommes Anna, Crispy Fried Shallots

Roasted Rack of Ontarian Lamb 45  
Flageolet Bean Ragout, Marinated Charred Peppers,  
Rosemary and Garlic Jus

Spinach and Gruyère Soufflé 26  
Seasonal Vegetables and Pomme Anna

Please inform your server of any allergies or dietary restrictions  
and we will do our best to accommodate.

A gratuity of 18% will be added to parties of eight or more.