

## FIRST COURSES

SOUP DU JOUR	10.
BRAISED CALAMARI <i>Tomato, Fennel, Roasted Garlic, Capers</i>	15.
FOIE GRAS AU TORCHON <i>Wine Jelly, Fig Compote, Brioche</i>	18.
ENRIGHT BEEF TENDERLOIN TARTARE <i>Capers, Gherkins, Shallots, Mustard</i>	18.

## SECOND COURSES

MERRILL SALAD <i>Greens, Apple, Spiced Pecans, Merrill's Waupoos Cider Dressing</i>	13.
CRAB LOUIS <i>Avocado, Lime, Cilantro</i>	17.
GNOCCHI WITH GORGONZOLA CREAM <i>Pine Nuts, Parmigiano Reggiano</i>	13.
PICKEREL FRITTERS <i>Sweet and Salty Mustard Dill Sauce, Peas, Onion</i>	17.

## MAIN COURSES

### FEATURE FISH

*Market Pricing*

### DAILY FEATURE

*Market Pricing*

### TRUFFLED RISOTTO

*Leeks, Shiitake Mushrooms* 32.

### LEMON TARRAGON CORNISH HEN

*Boneless, Served with Polenta* 30.

### CALVADOS GLAZED MULARD DUCK BREAST

*Served Medium Rare with Rösti and Seared Apple* 42.

### RACK OF ONTARIAN LAMB

*Israeli Couscous, Merguez Sausage, Rosemary Garlic Jus* 42.

### WAGYU TENDERLOIN

*Creamed Spinach, Roasted Potatoes* 58.

*Please ask your sommelier for wine pairing suggestions by the glass or bottle.*

Flight of Three Prince Edward County Wines 35.

Flight of Three Old World Wines 65.