

## FIRST COURSE

### 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

## SECOND COURSE

### Merrill Salad

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

### Seared Braised Octopus

Fingerling Potatoes, Shishito Peppers, Provençal Sauce, Pine Nuts

### Gravlax

Gin and Juniper Marinated Atlantic Salmon with Cucumber and Radish

### Ricotta Gnocchi

Lemon Beurre Blanc, Pine Nuts, Reggiano Cheese

## MAIN COURSE

### Pithivier

Puff Pastry Pie with Truffled Mushrooms, Goat Cheese, Roasted Peppers

### Sockeye Salmon

Shrimp, Scallop and Lobster Simmered in a Brandy Shrimp Sauce

### Medium Rare Seared Mulard Duck Breast

Red Wine Poached Fig Sauce

### Roasted Rack of Ontarian Lamb

Merguez Sausage, Rosemary Garlic Jus

### Pan Seared Veal

Spaetzle, Mushroom Tarragon Veal Jus, Cream

### Enright Farms Simmental Beef Tenderloin Bordelaise

Rich Red Wine Sauce, Shallots and Marrow

### Venison Loin Rack

Served Medium Rare, Currant Jus

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

## DESSERT

### 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

### Today's Selection of Three Cheeses

House Croutons, Accompaniments

## DINNER

Three Courses

*\$90*

Four Courses

*\$110*

Five Courses

*\$125*

## WINE PAIRINGS

Three Courses

*\$55*

Four Courses

*\$70*

Five Courses

*\$85*