FIRST COURSES

SOUP DU JOUR 10.

BRAISED CALAMARI
Tomato, Fennel, Roasted Garlic, Capers 15.

FOIE GRAS AU TORCHON
Wine Jelly, Fig Compote, Brioche 18.

ENRIGHT BEEF TENDERLOIN TARTARE
Capers, Gherkins, Shallots, Mustard 18.

SECOND COURSES

MERRILL SALAD
Greens, Apple, Spiced Pecans, Merrill’s Waupoos Cider Dressing 13.

CRAB LOUIS
Avocado, Lime, Cilantro 17.

GNOCCHI WITH GORGONZOLA CREAM

 PICKEREL FRITTERS
Sweet and Salty Mustard Dill Sauce, Peas, Onion 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 STRIPLOIN
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.