

FIRST COURSE

Veal Kidneys on Wilted Spinach 16.

Simmered in Three Mustard Sauce, Brandy and Cream

Wine Pairing: Lighthall Vineyards Chardonnay, South Bay, PEC 3oz/9.75 6oz/19.5

Escargots en Cocotte 16.

Button Mushrooms, White Wine, Garlic in Puff Pastry

Wine Pairing: Merrill House Unoaked Chardonnay, Hillier, PEC 3oz/8.5 6oz/16

Warm Braised Leeks 16.

Ravigote Sauce, Toasted Almonds

Wine Pairing: By Chadsey's Cairns Chenin Blanc, Hillier, PEC 3oz/7.5 6oz/15

Seared Braised Octopus 16.

Fingerling Potatoes, Shishito Peppers, Provençal Sauce, Pine Nuts

Wine Pairing: Sugarbush Vineyards Viognier, Hillier, PEC 3oz/7.5 6oz/15

SECOND COURSE

Beef Tartare 18.

Traditionally Prepared with Gherkins, Capers, Mustard, Gaufrette

Wine Pairing: Three Dog Winery Rosé, Sophiasburgh, PEC 3oz/6 6oz/12

Gravlax 17.

Gin and Juniper Marinated Atlantic Salmon with Cucumber and Radish

Wine Pairing: Broken Stone Winery Skin Contact Pinot Gris "Sexy Orange" Hillier, PEC 3oz/7.5 6oz/15

Foie Gras au Torchon 20.

Riesling Jelly, Fig Compote, Brioche Toast

Wine Pairing: Lighthall Vineyards Pinot Gris, South Bay PEC 3oz/7 6oz/14

Merrill Signature Salad 15.

Baby Spinach, Boston Lettuce, Candied Pecans, Apple,

Two-Year-Old Black River Cheddar, Cider Dressing

Wine Pairing: Rosehall Run Sauvignon Blanc, Hillier PEC 3oz/6.75 6oz/13.5

Salad of Smoked Duck 17.

Winter Greens, Walnuts, Stilton, Citrus Vinaigrette

Wine Pairing: Stanners Vineyards Pinot Noir, Hillier PEC 3oz/9 6oz/18.5

MAIN COURSE

Roasted Boneless Cornish Hen 32.

Stuffed with Prosciutto, Fig, Apricot and Pine Nuts

Served with Pomme Purée, Natural Pan Jus, Seasonal Vegetables

PEC Wine Pairing: The Grange of Prince Edward Gamay Noir, Hillier, PEC 6oz/13 Bottle/58

Elsewhere Elsewhere Wine Pairing: Domaine de Bellevue Morgon, Cru Beaujolais, France 6oz/21 Bottle/85

Medium Rare Seared Mulard Duck Breast 34.

Grand Marnier and Orange Jus, Roasted Endive, Confit Potato

PEC Wine Pairing: Closson Chase Vineyards Pinot Noir "Vineyard" Hillier, PEC 6oz/18.5 Bottle/73

Elsewhere Wine Pairing: Domaine de la Garrelière Gamay Sans Tralala, Touraine, France 6oz/20 Bottle/79

Roasted Rack of Ontarian Lamb 45.

Flageolet Bean Ragout, Merguez Sausage, Rosemary Garlic Jus

PEC Wine Pairing: Rosehall Run Merlot "Small Lots" Hillier, PEC 6oz/21 Bottle/85

Elsewhere Wine Pairing: Domaine Ouled Thaleb Syrah "Syrocco" Zenata, Morocco 6oz/19 Bottle/78

Enright Farms Simmental Beef Tenderloin 44.

Braised Oxtail and Stilton Ravioli, Celeriac Purée, Port Wine Jus

PEC Wine Pairing: Karlo Estates Cabernet Franc, Hillier, PEC 6oz/21 Bottle/82

Elsewhere Wine Pairing: Humble Pie Cabernet Sauvignon, Central Coast, California 6oz/17 Bottle/67

Pan-Seared Veal Striploin Escalope 42.

Marinated Artichoke and Capers, White Wine Jus, Spaetzle

PEC Wine Pairing: Casa Dea Estates Cabernet Franc Reserve, Hillier PEC 6oz/14 Bottle/57

Elsewhere Wine Pairing: Le Domaine Montirius "Le Village" Vacqueyras, France 6oz/18 Bottle/71

Pithivier 28.

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

PEC Wine Pairing: Trail Estate Vineyards Chardonnay "Unfiltered" Hillier, PEC 6oz/19.5 Bottle/77

Elsewhere Wine Pairing: Pandolfa Sangiovese "Federico" Romagna, Italy 6oz/15 Bottle/60

Daily Fish - Market Price

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 groups of eight or more.