

FIRST COURSE

Oeuf en Meurette

Poached Egg, Red Wine Veal Jus, Pearl Onions, Bacon Lardons, Button Mushrooms

Foie Gras au Torchon

Riesling Jelly, Fig Compote, Brioche Toast

Beef Tartare

Traditionally Prepared with Gherkins, Capers, Mustard, Gaufrette

Seared Braised Octopus

Fingerling Potatoes, Shishito Peppers, Provençal Sauce, Pine Nuts

Seared Quail

Housemade Squash Agnolotti, Amaretto Cream

SECOND COURSE

Merrill Salad

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

Crab Louie

Blue Crab Salad with Avocado, Green Goddess Dressing

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

Lightly Seared Sockeye Salmon

Scallop Mousse, Shrimp Brandy Cream Sauce

Medium Rare Seared Mulard Duck Breast

Fig Jus

Roasted Rack of Ontarian Lamb

Merguez Sausage, Rosemary Garlic Jus

Pan Seared Veal

Spaetzle, Mushroom Tarragon Veal Jus, Cream

Enright Farms Simmental Beef Tenderloin

Rich Red Wine Sauce, Shallots and Marrow

Venison Loin Rack

Served Medium Rare, Red 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

Black Currant, Poached Pear and Almond Cream Tart

Vanilla Ice Cream, Cassis Sauce

CHEESE COURSE

Today's Selection of Three Cheeses

House Croutons, Accompaniments

DINNER

Three Courses

\$95

Four Courses

\$120

Five Courses

\$145

WINE PAIRINGS

Three Courses

\$60

Four Courses

\$80

Five Courses

\$100