

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

Pine Nuts, Parmigiano Reggiano 13.

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.