

## FIRST COURSE

### Oeuf en Meurette

Poached Egg on Butter-Fried Crouton with Rich Red Wine Veal Jus, Pearl Onions,  
Bacon Lardons, Button Mushrooms

### Brandy Scented Chicken Liver Parfait

Wine Glazed Prunes, Port Wine Aspic

### Foie Gras au Torchon

Riesling Jelly, Fig Compote, Brioche Toast

### Ricotta Gnocchi

Lemon Butter Sauce, Fried Sage, Pine Nuts, Parmigiano Cheese

### Enright Farms Beef Tartare

Traditionally Prepared with Gaufrette Potato Chips

## SECOND COURSE

### Merrill Salad

Baby Spinach, Boston Lettuce, Candied Pecans, Apple,  
Aged Black River Cheddar, House Cider Dressing

### Gravlax

Gin and Juniper Marinated Atlantic Salmon with Radish and Frisée Salad,  
Mustard Dill Sauce

### Braised Calamari Putanesca

Brown Butter, Lemon, Capers, Olives, Roasted Garlic, Tomato

### Rabbit Confit Ravioli

Braised Leeks, Bacon, Gorgonzola Cream Sauce

## MAIN COURSE

### Pithivier

Puff Pastry Tart with Truffled Mushroom Fricassée, Goat Cheese, Roasted Peppers

### Seared Char

Scallop Mousse, Saffron Potatoes, Herb Beurre Blanc

### Boneless Cornish Hen

Normandy Style, Simmered with Calvados, Apples, and Crème Fraîche on a Bed of Spaetzle

### Duck Breast

Prepared Medium-Rare, Cassis Glaze, Blackcurrant Jus

### Roasted Rack of Ontarian Lamb

Merguez Sausage, Rosemary Garlic Jus

### Enright Farms Simmental Beef Tenderloin

Rich Port Wine Jus, Boneless Braised Oxtail Bits

### Pan-Seared Bison Striploin

Served Medium Rare with Redcurrant Jus

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

## DESSERT

Tahitian Vanilla Crème Brûlée

Lemon Dacquoise

Layers of Nut Meringue and Lemon Cream, Wild Blueberry Compote

Profiteroles

Pistachio Ice Cream, Raspberry and Chocolate Sauce

Marjolaine

Terrine of Nut Meringue Layered with Hazelnut and Chocolate Buttercream and Ganache

Lindt Warm Molten Chocolate Cake

House-Made Vanilla Bean Ice Cream

## CHEESE COURSE

Today's Selection of Domestic and Imported 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*