

FIRST COURSE

Oeuf en Meurette 24.

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

Fresh Oysters on the Half Shell 26.

Champagne Vinegar Mignonette

Foie Gras au Torchon 28.

Riesling Jelly, Fig Compote, Brioche Toast

Ricotta Gnocchi 22.

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

Enright Farms Beef Tartare 26.

Traditionally Prepared with Gaufrette Potato Chips

SECOND COURSE

Merrill Salad 24.

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

Gravlax 26.

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

Braised Calamari Putanesca 28.

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

Rabbit Confit Ravioli 28.

Braised Leeks, Bacon, Gorgonzola Cream Sauce

MAIN COURSE

Pithivier 42.

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

Seared Char 48.

Scallop Mousse, Saffron Potatoes, Herb Beurre Blanc

Boneless Cornish Hen 44.

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

Duck Breast 44.

Prepared Medium-Rare, Cassis Glaze, Blackcurrant Jus

Roasted Rack of Ontarian Lamb 56.

Merguez Sausage, Rosemary Garlic Jus

Enright Farms Simmental Beef Tenderloin 54.

Rich Port Wine Jus, Boneless Braised Oxtail

Pan-Seared Bison Striploin 58.

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 16.

Lemon Dacquoise 16.

Layers of Nut Meringue and Lemon Cream, Wild Blueberry Compote

Profiteroles 18.

Pistachio Ice Cream, Raspberry and Chocolate Sauce

Marjolaine 18.

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

Lindt Warm Molten Chocolate Cake 18.

House-Made Vanilla Bean Ice Cream

CHEESE COURSE

Today's Selection of Domestic and Imported Cheeses 26.

Crackers and Crisps, Accompaniments

WINE PAIRINGS

Two Courses

\$40

Three Courses

\$60

Four Courses

\$80

Five Courses

\$100