

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

Rabbit Confit Ravioli

Chestnut Velouté, Oyster Mushrooms, Snowpeas

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

Pickrel Quenelle Timbale

Mussels & Shrimp Sauce, Saffron Potatoes

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 Port Wine Sauce, Boneless Braised Oxtail Bits

Bison Striploin

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

Opera Cake

Almond Sponge Layered with Hazelnut Coffee Buttercream, Frangelico and Chocolate Glaze

Belgian Chocolate Tart

Crème Chantilly

Profiteroles

Pistachio Ice Cream, Raspberry and Chocolate Sauce

Ginger Baked Alaska

House-Made Ginger Ice Cream, Browned Meringue

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