

FIRST COURSE

Oeuf en Meurette 24.

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

Seared Quail 26.

with Radicchio, Endive, Celery Root, Apple, Hazelnut and Sherry Vinaigrette

Foie Gras au Torchon 28.

Riesling Jelly, Fig and Port Compote, Brioche Toast

Venison Tartare 26.

Traditionally Prepared with Gaufrette Potato Chips

SECOND COURSE

Merrill Salad 22.

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

Gin and Juniper Marinated Atlantic Salmon Gravlax 26.

with Lemon Dill Sauce

Braised Calamari Puttanesca 28.

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

Skillet Fried Smoked Haddock and Pickerel Cake 24.

On a Bed of Greens with Horseradish Tartar Sauce

MAIN COURSE

Pithivier 42.

Puff Pastry Galette Filled with Chevre, Truffled Mushroom Ragout, Roasted Peppers

Arctic Char 48.

Simmered with Scallop Mousse Boudin, Mussels, Fennel, Herbs, Saffron Potatoes

Poussin Dijonnaise 44.

Young Chicken Cooked with Button Mushrooms, Bacon Lardons, Pearl Onions,
Dijon Mustard and Cream, Served on a Bed of Spaetzle

Duck Breast 44.

Prepared Medium-Rare, Cassis Glaze, Blackcurrant Jus

Roasted Rack of Ontarian Lamb 56.

Spicy Merguez Sausage, Rosemary Garlic Jus

Seared Enright Farms Beef Tenderloin 54.

Port Wine Jus, Braised Oxtail

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

WINE PAIRINGS

Two Courses \$40. Three Courses \$60.

DESSERT

Tahitian Vanilla Crème Brûlée 16.
Hard to Improve on a Classic!

Mont Blanc 18.
Alpine Confection of Meringue, Cream, and Sweetened Chestnut

Pistachio Ice Cream Filled Profiteroles 18.
Warm Chocolate Sauce and Crème Anglaise

Lindt Warm Molten Chocolate Cake 18.
with House-Made Vanilla Ice Cream

CHEESE COURSE

Today's Selection of Domestic and Imported Cheeses 26.
Crackers and Crisps, Accompaniments

PRIX FIXE

Three Courses
(appetizer, main, dessert)

\$95

Four Courses
(two appetizers, main, dessert)

\$120

Five Courses
(two appetizers, main, dessert, cheese course)

\$145

WINE PAIRINGS

Two Courses
\$40

Three Courses
\$60

Four Courses
\$80

Five Courses
\$100