Brioche à Tête $8
Rosemary glaze & whipped butter

Pâté en Croûte $17
Pork, foie gras,
pistachio & cranberry

Marinated Olives $6
Chili & orange

FRIES $9
Lemon & house aioli

Six Oysters $21
East Coast oysters, cocktail sauce
& cucumber-pear mignonette

Shrimp Cocktail $4/pc
Cocktail sauce

Marinated Mussels $10

Snow Crab Leg $14

Scallop Crudo $9/pc
Wild Labrador scallop, cucumber,
mint, basil & lime

le "Grand Plat" Six oysters, eight mussels, two crab, two scallops, six shrimp $99

SMALL PLATES
PETITS PLATS

Little Onion Soup $14
Baguette croutons
& cave-aged gruyere

Lettuces & Roquefort $18
Belgian endive, butter lettuce,
roquefort bleu cheese, apple &
herb vinaigrette

Duck Liver Mousse $18
Sable biscuit, french onion jam
& blueberry compote

Seared Cabbage & Mussels $19
Cabbage, PEI mussels, bone
marrow, cashew aioli
& fermented chili powder

Roast Delicata Squash $17
Preserved apple, maple, sage,
candied walnuts & pickled kuri

Brussels Provençal $17
Fried sprouts, crispy sourdough,
pickled ramps & white anchovies

Steak Tartare $21
Hand-cut beef, traditional
accompaniments & house
sourdough

Raviole au Crevettes $28
Wild Quebec nordic-shrimp &
caramelized hazelnut cream

LARGE PLATES
GRAND PLATS

Maitake Mushroom & Squash Vol-Au-Vent $28
Hen-of-the-woods mushroom, butternut squash, sunflower velouté & mint

Braised Short Rib Bourguignon $34
Red wine jus & glazed cipollini onion

Roast & Ballotine of Chantecler Chicken $35 $65
Pan-roast breast, sausage-stuffed leg, mushroom duxelles & jus

Halibut à la Nage $46
Trout roe, cucumber & dill crème

Half or Whole Duck $45 $82
Confit leg, dry-aged breast, orange gastrique & spiced jus

20oz Dry-Aged Ribeye of Beef $110
Bordelaise sauce & bone marrow

SIDES $9 each

Charred Greens
Spring green sauce

Roasted Mushrooms
Madeira glaze & truffle purée

Salt-Baked Beets
Basil espuma & candied pecans

Simple Green Salad
Honey vinaigrette, assorted
vegetables & pickles

Vegetarian Available

Chef Diego Reyes