



— appetizers —

- POMME FRITES V** - 12 -
zested black truffle, white truffle oil, chervil, grated parmesan
- OYSTERS ON THE HALF SHELL GF DF** - 15 (3) -
chilled shucked varieties, red wine - 30 (6) -
mignonette, champagne mignonette
- CURIOUSLY LARGE SHRIMP GF DF** - 24 -
large tender and citrus herb-poached shrimp served with bloody mary cocktail sauce
- DUO CRAB CAKES** - 26 -
three pepper bruniose, lemon and roasted garlic aioli, wild fern leaf & dill oil, roasted corn relish
- SOUP DU JOUR** - 8 -
chef's choice of soup

— salads —

- CAESAR** - 12 -
romaine lettuce, garlic butter croutons, shaved grana padano, house-made caesar dressing [add white anchovies +2]
- GRILLED PEACH & PROSCIUTTO SALAD GF** - 13 -
lightly caramelized grilled peaches, citrus mixed greens, prosciutto croustillant, chevre, candied pecans, white balsamic vinaigrette
- QUINOA SALAD V GF** - 12 -
tri-colored quinoa, mixed greens, fresh herbs, bell pepper, red onion, cucumber, and chickpeas tossed in a honey lemon vinaigrette with feta crumble

\$2 split charge will be applied when splitting a salad.

— entrées —

- CONFIT DE CANARD GF** - 46 -
Maple Leaf Farms® quarter duck leg, wild mushroom and caramelized onion risotto, chevre, seasonal vegetable of the day
- PASTA CARBONARA** - 32 -
crispy pancetta, crème fraîche, creamy egg base, pisum sativum, concasse black pepper corn, shaved pecorino romano, spaghetti
- PAN-SEARED SCALLOPS GF** - 49 -
seared scallops with roasted cream butter, local mushrooms, cherry tomato medley, leeks, lemon, thyme
- BEEF TENDERLOIN** - 65 -
garlic herb butter, demi-glace reduction, truffle pomme frites, seasonal veg
- RIBEYE GF** - 58 -
marinated ribeye, cognac wild mushroom cream, seasonal vegetable of the day, truffle pomme puree
- HALIBUT GF** - 48 -
pan-seared halibut, lemon, thyme beurre blanc, seasonal vegetable of the day, wild rice pilaf
- POULET AU CITRON GF** - 42 -
marinated lemon and fresh herb airline chicken breast, lemon caper pan jus, duck fat pommes de terre, seasonal vegetable of the day

\$5 split charge will be applied when splitting an entrée.

GF Gluten Friendly V Vegetarian DF Dairy Free

— for the table —

- POMME FRITES V** - 12 -
- POMME PUREE GF V** - 12 -
- WILD RICE PILAF V DF** - 10 -
- SEASONAL VEGETABLE OF THE DAY V** - 10 -
- TRI-COLORED DUCK FAT POMMES DE TERRE GF DF** - 10 -
- LEMON MARINADE CHICKEN BREAST GF DF** - 10 -

— desserts —

- CHEF'S CHEESECAKE OF THE DAY** - 10 -
- CHEF'S DESSERT OF THE DAY** - 12 -
- ROTATING GELATO FLAVORS V** - 9 -
- DARK & WHITE CHOCOLATE CAKE GF** - 10 -
- CHEESE BOARD V** - 15 -
chef's selection of rotating cheeses, honey and balsamic caviar, fig jam, fresh cut fruit, grilled baguette, grissini, rustic crackers

eat. savor. enjoy.

No split checks on groups of 10 or more. We can accept multiple payments on one check. 18% gratuity automatically added to groups of 10 or more.

Consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of foodborne illness.