

AVAILABLE STARTING June 4, 2021

# A Trip to France

feeds 2 = \$130  
feeds 4 = \$180

Eating through France as if we're truly there. While only in spirit, this menu should offer a

## starters & sides

feeds 2 = choose 3  
feeds 4 = choose 5

### Classic Steak Tartare +\$10

beef tenderloin crostinis, capers & pickles, shallots, Dijon, farm fresh egg

### Duck Confit Rilette

drunken cherries, sourdough baguette

### Warm Chevre Salad

chevre croquette, fresh peas, radish asparagus, shallot vinaigrette

### Seasonal Galettes

Choose 1

- Ontario asparagus, leeks, gruyere
- wild mushrooms & chevre

### Gruyere Gougere

stuffed with jambon (French ham) & French brie & Dijonnaise

### Smoked Mussels

toasted brioche, gribiche

### Seared Tuna Nicoise

rare-seared albacore tuna, French green beans, fingerling potatoes, cherry tomatoes, quail egg

### Lyonnaise Salad

frisée, pea sprouts, crispy pancetta, Dijonnaise dressing, roasted butternut squash, soft-boiled egg

### French Cheese & Charcuterie Board

imported and local French-style cheese & charcuterie with fresh breads, crackers, truffle honey, champagne grapes, figs

## shared plates - mains

feeds 2 = choose 1  
feeds 4 = choose 2

### Gigot D'agneau (roast leg of lamb)

stuffed with roasted garlic, rosemary, thyme, served with lamb jus

### Mushroom Parpadelle (veg)

mushroom fricasse, handmade parpadelle

### Steak au Poivre

grilled strip steak, traditional poivre sauce

### Whole Arctic Char

stuffed with lemon rounds & caper dill butter

### Bouillabaisse

mussels, clams, shrimp, white wine, saffron & seafood broth, poached halibut  
\*served with homemade brioche rolls

feeds 2 = +\$30

feeds 4 = +\$50

## dessert choose 1

### Apple Tarte Tatin

calvados cream

### Chocolate Pot de Creme

shortbread, whipped cream

### Choux a la Creme Kit (profiteroles)

pastry cream, 70% chocolate ganache, sponge toffee

### Lemon Meringue Pie

torched marshmallow fluff, shortbread crust, tangy lemon curd

