

# APPETIZER

## *Bouillabaisse*

saffron rouille, baguette, clams,  
mussels, samphire, sidestripe shrimp  
23

## *Foie Gras*

cocoa tart, persimmons, fig chutney,  
pickled chanterelles, apple, Sauternes jus  
29

## *Noix de Saint-Jacques*

seared scallop, crab terrine,  
avocado, hearts of palm,  
lemongrass cucumber, mandarin  
28

## *Tartare*

hand-cut beef tartare, white anchovy,  
quail egg, cornichon gelée, grilled baguette  
26

## *Salade Composée*

heirloom beets, fried green tomato, chèvre,  
pomegranate, hazelnuts, crab apples,  
cider sourdough  
19

## *Hamachi*

hamachi tataki, clam beignet, lotus crisp,  
pickled shallots, daikon, crispy ginger,  
caramelized miso & yuzu  
28

# ENTRÉE

## *Lotte*

monkfish, chorizo tortellini,  
curried haricots blancs, jalapeño pickle,  
butternut squash, lime leaf beurre blanc  
47

## *Truite*

poached trout, smoked mussels, anchovy pastry,  
baby fennel, crayfish consommé  
45

## *Canard*

Chambord-lacquered duck breast,  
sumac pain perdu, dandelion, parsley root,  
tarragon, black raspberry jus  
46

## *Agneau*

lamb saddle, braised neck, fèves,  
black garlic custard, king oyster mushrooms,  
yoghurt, couscous chips, curry jus  
48

## *Cerf de Boileau*

venison loin, celeriac soubric,  
spiced Brussels sprouts, pumpernickel,  
preserved cucumber, juniper jus  
52

## *Brie Rôti*

phyllo-baked brie, Melba toast, walnuts,  
black mission fig, poached pear, cranberry compote  
30

# JOYEUSES FÊTES

## *Caviar*

buckwheat blini,  
traditional garnishes  
ACADIAN STURGEON 135  
NORTHERN DIVINE 155

## *Truffe Blanche*

on select dishes 48

## *Foie Gras Torchon*

Armagnac-poached prunes,  
toasted brioche,  
Sauternes gelée 30

## *Ris de Veau*

veal sweatbreads, brioche,  
mulled pear, celery root,  
pickled grapes, candied  
chestnuts, pear eau de vie  
25