

DINNER

CHEF DE CUISINE – Kevin Ramasawmy
CORPORATE EXECUTIVE CHEF – Anthony Walsh

SNACKS

- OYSTER ROCKEFELLER spinach, Pernod, smoked cheddar 18
SCOTCH EGG St-Canut porcelet, celery root remoulade 11
RAREBIT TOAST Lea & Perrins 9
CHIPS curry sauce 7
DEVILS ON HORSEBACK bacon, almonds, prunes, whipped liver 12
MATANE SHRIMP ON WAFFLE pickled mustard seeds, horseradish, tarragon 16
CANADIAN OYSTERS P/A

STARTERS

- CREAM OF MUSHROOM SOUP shimeji & maitake fricassée, bannock Melba toast 11
TUNA CRUDO kumquats, horseradish, turnips, anchovy & cider dressing 19/32
LETTUCE SALAD aged Avonlea cheddar, seaweed buttermilk dressing, lardons, cured hen's yolk 14
BEETROOT SALAD goat cheese, shallot vinaigrette, grapes, sunflower seeds 16
ROASTED CAULIFLOWER SALAD sesame yoghurt dressing, watercress, pickles, brioche croutons 17
CURED FISH & CRUMPET Earl Grey salmon, haddock butter, rollmops 16
STEAK TARTARE oyster mayonnaise, bannock, dulce 18/30

FISH

- BAKED SEA BASS roasted fennel, dill pesto, pearl barley, candied lemon, grape antiboise 29
ORGANIC SALMON sweet potatoes, shiitake mushrooms, roasted eggplant, matelote sauce 29
ICELANDIC COD curried squash, white bean cassoulet, coriander, mussel sauce à la Caroline 34
SEARED SEA SCALLOPS black pudding, cauliflower, walnuts, truffle brown butter 36

MEAT

- BEEF WELLINGTON pastry-wrapped filet mignon, mushroom duxelles, Ferme de L'Île Montréal vegetables, prosciutto, green peppercorn sauce 49
RABBIT LEG CONFIT beluga lentils, braised Napa cabbage, maple-roasted red onions, mustard sauce 29
GRILLED VEAL CHOP Yorkshire pudding, champ, tomato confit, blue cheese, whisky sauce 46
BUTLER'S STEAK chips, Reform sauce 29
DUCK DUO roasted breast, leg confit, fingerling potato, spinach, turnip, leek, sea buckthorn jus 35