

STARTERS

TRUFFLE CRÈME BRÛLÉE16 Pickled Shimeji Mushroom Custard, Sourdough	CAVIAR & CHIPS 48 Mujjol Caviar with Classic Accompaniments
WINTER WEDGE SALAD16 Treviso, Pecan Bavarois, Mulled Pear, Minus 8 Vinegar	BEEF TARTARE 22 Lovage Aioli, Wasabi, Nasturtium Vinegar
SHRIMP COCKTAIL 22 Half Pound with Bajan Seafood Sauce	HAM HOCK CROQUETTE 16 Celeriac Remoulade

DINNER

KFC FRIED MAITAKE MUSHROOM 22/36 Peach Hot Sauce, Pickles, Dill, Whipped Cashew Butter (<i>Vegan</i>)
TRUFFLE PIEROGIES 28 Emmental, Charred Cabbage, Caraway Velouté
ARCTIC CHAR 34 Rutabaga, Navy Beans, Tuscan Kale, Parsely Sauce
CHICKEN D'ALSACE 34 Roasted Breast, Peach Mostarda, Thigh Schnitzel, Sunchoke, Brussel Sprouts, Bacon Sauce
SMASH BURGER 22 Applewood Smoked Cheddar, Secret Sauce, Pickle, Frites Add Bacon4
BRAISED BEEF CHEEK 39 Smoked Polenta, Rapini, Spinach Butter, Veal Jus

DESSERT

TERRY'S CHOCOLATE ORANGE PUDDING11
MADELIENES 9

FOR THE TABLE

BREAD BOARD 9 Confit Garlic, Honey Butter
CERIGNOLA OLIVES 9
PICKLE PLATE 9
SIX OYSTERS24 Lemon, Strawberry Champagne Mignonette
CHEESE CART Choose from our selection of Artisanal Canadian Cheeses One Cheese10 Three Cheese24 Five Cheese36
CHARCUTERIE PLATE 32
CHEESE FONDUE FOR TWO Served with Vegetables.....48 Add Jambon de Paris & Sausage 12
FRITES 9

Please inform us of any allergies or dietary requirements

A 20% gratuity may be added to any groups of six people or more.