

## STARTERS

### TRUFFLE CRÈME BRÛLÉE.18

Pickled Shimeji Mushroom  
Custard, Sourdough

### ARTICHOKE GRATIN.....19

Spinach, Parmesan, Fennel-  
Seed Lavash

### BEEF TARTARE .....24

Lovage Aioli, 24 Month Aged  
Comté, Nasturtium Vinegar,  
Sun Choke Chips

### SHRIMP PATTIES (RISSEIS) ..14

Charcuterie Aioli, Ham Crumb

### PRAWN AND SALMON

#### CAVIAR 'BLINIS'.....22

Poached Prawns, Sauce Grabi-  
che, Butter Lettuce,  
Waffle "Blinis"

### AUTUMN WEDGE SALAD... 24

Mulled Pear, Pecan Bavarois,  
Treviso, Castlefranco Radic-  
chio, Benedictine Bleu, Arare

## DINNER

### HOUSE SMOKED PAPPARDELLE.....30

Madeira Mushroom Cream Sauce, Aged Parmesan

### BC KING SALMON.....36

Gnocchi, Smoked Mussels, Velouté, Celeriac Remoulade, Lardon,  
Nori Puffs

### SMASH BURGER .....22

Applewood Smoked Cheddar, Secret Sauce, Pickle, Frites

### *Add Bacon*.....4

### HERITAGE PORK CHOP .....38

Charred Green Bean, Caramelized Carrot, Apple Slaw, Corvette  
Sauce

### CONFIT BEEF CHEEK .....36

Café de Paris Butter, Cabbage, Foie Gras Crouton, Baby Arugula,  
Porcini Vinaigrette

## DESSERT

### BAKED PEAR TART .....12 MADELEINES.....9

Hazelnut, Vanilla Ice Cream, Pear Caramel

Lemon Curd

### CARAMEL TONKA FLAN..... 11

## FOR THE TABLE

### BREAD BOARD..... 13

Confit Garlic, Honey Butter

### CERIGNOLA OLIVES..... 9

### PICKLE PLATE..... 9

### SIX OYSTERS..... 24

Lemon, Strawberry  
Champagne Mignonette

### ARTISANAL CANADIAN CHEESE

- Niagara Gold, Ontario
- 5 Brothers, Ontario
- Grey Owl, Québec
- 14 Arpents, Québec
- Benedictine Bleu, Québec

### One Cheese.....10

### Three Cheese..... 24

### Five Cheese..... 36

### CHARCUTERIE PLATE ..... 32

### CHEESE FONDUE for 2 .....50

Emmental, Gruyère  
Broccoli, Artichoke, Confit  
Potato, Pickled Onion,  
Sourdough

### 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.