



## Hors D'oeuvres

- steak tartare** 15  
classically prepared, grilled bread
- moules à la Normande et frites** 14  
PEI mussels steamed with white wine, leeks, cream & lardons with garlic & chive frites
- choux de bruxelles** 12  
brussels sprouts, lardons, maple butter, candied pecan, brie
- chicken liver mousse** 12  
truffle honey, fleur de sel, grilled bread
- scallop** 13  
ceviche, strawberry, lime, cucumber, fleur de sel, olive oil
- huîtres** 3/ea  
oysters on the half shell

## Salades

- canard confit** 16  
pulled duck confit, roquefort vinaigrette, poached pear, walnuts, figs, mesclun, arugula
- salade de mama** 13  
duo of beets, horseradish vinaigrette, watercress, red onion, cherry tomato, toasted walnut
- niçoise** 15  
tuna carpaccio, soft boiled quail egg, french beans, pickled shallot, fingerling potato, cherry tomato concassé, mustard onion vinaigrette



## Plats Pour Deux

- fromages** 17/28  
Chef's selection of artisanal cheeses, house made compotes and nuts
- charcuterie** 19  
Chef's selection of house cured meats, served with bread and compotes

## Plats Principaux

- steak frites** 32  
10oz PEI Blue Dot striploin, sauce périgieux, frites
- bistro burger** 19  
ground chuck, aioli, bacon, gruyère, arugula, wine braised shallots
- lamb shank** 28  
24 hour sous vide lamb shank, sauce bordelaise, beluga lentils, celery root purée, toasted almonds
- coq au vin** 26  
chicken, red wine jus, fingerling potatoes, wine braised shallots, baby carrots
- saumon** 26  
crispy skin atlantic salmon, sauce choron, ratatouille
- gnudi** 22  
asparagus purée, artichoke, toasted almond, gruyère, asparagus tops
- canard** 30  
duck breast, sour cherry gastrique, pommes kennedy, foie gras torchon, oyster mushroom

## À Côté

- macaroni au gratin** 7  
classic mac 'n' cheese with a bread crumb gratinée
- frites** 7  
garlic, chives, parm
- haricots verts almondine** 7  
green beans, brown butter, garlic, shallots

Chef de Cuisine - Jeremy Beeton  
Sous Chef - Luc Hashey