



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 la mère	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	charcuterie	19
Chef's selection of artisanal cheeses, house made compotes and nuts		Chef's selection of house cured meats, served with bread and compotes	

Plats Principaux

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

À Côté

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

Chef de Cuisine - Jeremy Beeton
Sous Chef - Luc Hashey