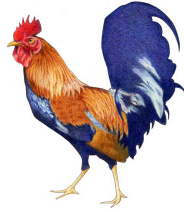


# table d'hôte



## appetizer

cauliflower + gruyère soup  
with brioche croutons

salade verte

mustard onion vin, cherry tomato, fresh herbs, shaved grana

## entrée

gnudi

mornay, mushroom and pangrattato

poulet

sous vide chicken breast, corn purée, hodgepodge

porc

Oulton's Farm pork chop, smashed baby reds, caramelized onion jus,  
apple and fennel roasted carrots

## dessert

mousse au chocolat

frozen chocolate mousse, raspberry

choix de...

2 courses for \$31

or

3 courses for \$39

Chef de Cuisine - Jeremy Beeton

Sous Chef - Luc Hashey