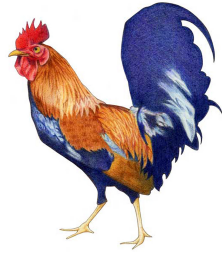


table d'hôte



appetizer

cuisses de grenouille

frogs' legs sous vide in duck fat & garlic, lemon, gherkin, garlic aioli

champignons

mushroom toast, mornay, truffle oil, parmesan

entrée

fettuccine aux canard confit

housemade pasta, hazelnuts, shallots, parsley, brown butter crumb,
parmesan

poulet frit à l'érable

maple fried chicken, polenta, fried brussel sprouts, mushrooms,
maple butter

dessert

crème glacée

blueberry ice cream, white chocolate, chocolate cake crumble

\$39

Chef de Cuisine - Jeremy Beeton

Sous Chef - Luc Hashey