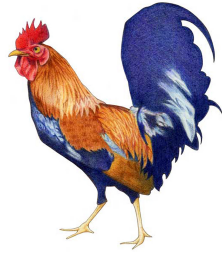


table d'hôte



appetizer

ailes de canard

duck wings, orange garlic glaze

sunchokes

artichoke velouté, lemon zest

entrée

sole meunière

fried sole, brown butter, lemon, capers, artichokes, tonnato

veal

breaded, mushroom, potato hash, leek cream sauce

dessert

crème glacée

mascarpone ice cream, chocolate shavings

\$39

Chef de Cuisine - Jeremy Beeton

Sous Chef - Luc Hashey