



MENU À LA CARTE



APPETIZERS

Seared foie gras on a poached Poire William, Thuet artisan fruit brioche *19.00*

Terrine of Québec foie gras with quince compote *17.95*

Selection of sashimi, nigiri and maki rolls *Market*

Organic beet duo, gratin of aged goat cheese, hazelnut vinaigrette *8.95*

Baby organic winter greens and shoots, herb vinaigrette *8.95*

Romaine hearts with creamy Caesar dressing *8.95*

Butternut squash froth, diver sea scallop quenelles
with cardamom crème fraîche *12.95*

MAIN COURSE

Beef and Veal

Beef Bourguignon with mashed potatoes *15.95*

Veal osso bucco Provençal *15.95*

Braised beef shoulder with red wine, speck and spätzle *19.95*

Aged Ontario beef and vegetable lasagna *8.95*

Beef shank with peppers and sweet potatoes *19.95*

Beef brisket with daikon radish and shitake mushrooms *17.95*

Pork

Beer braised pork shank with cumin and chayote *15.95*

Slow roasted picnic pork shoulder marinated with sun-dried tomato *14.95*

Stuffed pig's feet, pearl onions, truffled mashed potato *22.95*

Slow roasted Berkshire pork loin, apple compote *16.95*

Poultry

Chicken Basquaise with zucchini and pearl onions *13.95*

Roasted Chantecler chicken with Chef Thuet's bbq sauce served with roasted
vegetables and potatoes *13.95*

Honey mustard glazed Québec free range roasted capon breast,
sliced and served cold *10.95*



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MAIN COURSE

Fish

- Spiced grouper with fennel, pine nuts and mango *15.95*
Red beet and aquavit marinated organic salmon, three mustard and
maple cream reduction (served cold) *18.95*
Striped Bass with Savoy cabbage and Juniper berries *18.95*

Vegetarian

- Braised endive and grilled tofu casserole *12.95*
Roasted vegetable lasagna *7.95*
Vegetarian pasta of choice with seasonal vegetables and pesto sauce *7.95*
Roasted vegetable casserole *9.95*

Game meats

- Cassoulet with duck confit *18.95*
Braised wild Quebec hare with sauerkraut and apples *17.95*
Slow roasted wild Quebec hare with plantains and seasonal peppers *18.95*
Duck à l'orange *Market*
Seared Ontario lamb chops, organic lemon and garlic aioli *24.95*
Lamb shank, pears and seasonal currants *21.95*
Venison shoulder with sauce Grand Veneur *Market*
Pickled caribou tongue served warm with chef Thuet's gribiche *Market*
Médallion of caribou with Manjool dates, spätzle, chocolate and licorice jus *46.95*

SIDES

- Organic greens, shoots with a herb vinaigrette *7.95*
Truffled mashed potatoes *7.95*
Roasted cauliflower and Muscat raisins, citrus vinaigrette *7.95*
Oven roasted tomatoes, celery root and Napa cabbage *8.95*
Fennel, grapefruit and tarragon in a chestnut honey vinaigrette *8.95*
Gratin of Yukon gold potato, parsnips and heirloom carrots *7.95*
Spiced sweet potatoes with almonds *6.95*
Braised red cabbage with seasonal berries *7.95*