

# Daily Special

## APERTIZERS

<b>French Onion soup</b>	<b>14.00</b>
sherry, port, veal demi-glace, Vidalia onion, puff pastry, mozzarella	
<b>Oyster</b>	<b>2.75pc</b>
New Brunswick, fresh horse radish-red wine vinegar, spicy dressing	
<b>Cured Atlantic salmon</b>	<b>18.00</b>
In the house, wasabi mayonnaise, organic micro green, guacamole	
<b>Classic Beef Tartare</b>	<b>21.00</b>
Dijon mustard, pickles, capers, hydro organic micro green, truffle oil, quail eggs, tête de moine cheese	
<b>Quebec Foie Gras</b>	<b>26.00</b>
Seared / hydro organic micro green, assorted mushroom truffle oil demi-glace	

## MAINS

<b>Tomahawk "Entrecôte"</b> (2 1/2 LB with bone)	<b>169.00</b>
70 days plus dry aged, grass fed AAA. Cast-Iron Peppercorn demi-glace, assorted vegetable (Served for 2)	
<b>Pork Chop</b>	<b>29.00</b>
Cast-iron, wild black berry-demi glaze, seasonal vegetable, crushed mini Yukon gold potato	
<b>Lobster Agnolotti</b>	<b>36.00</b>
kaffir lime, Indian saffron butter reduction, diced shrimps	
<b>Grilled Whole Fish</b>	<b>32.00</b>
Fresh herbs, mini Yukon gold potato, seasonal vegetable	
<b>Spinach gnocchi</b>	<b>19.00</b>
Saffron crème sauce, asparagus, spinach, Parmigiano-Reggiano	
<b>Grilled Sous-vide Veal Chop</b>	<b>33.00</b>
Porcini truffle demi glaze, seasonal vegetable, crushed mini Yukon gold potato	
<b>Chateaubriand (SHARE)</b>	<b>119.00</b>
AAA Beef Tenderloin (center cut) Peppercorn demi glaze, truffle potato, seasonal vegetable	