

Daily Special

APERTIZERS

Potage du jour Please ask your server	M/P
Oyster New Brunswick, fresh horse radish, spicy dressing	\$2.50 pc
Cured Atlantic salmon In the house, wasabi mayonnaise, organic micro green, guacamole	\$17
Atlantic salmon tartar Wasabi, soya, sesame oil, avocado guacamole, organic micro green	\$19
Green Salad Baby romaine, seasonal tomato, balsamic reduction, EVO	\$11
Quebec Foie Gras Seared, micro green, assorted mushroom truffle oil demi-glace	\$26
Shrimps, scallop Seared in garlic, lemon butter reduction, mix green	\$24

MAINS

Dry-Aged 60 Days Tomahawk (Entrecote) grass-feed ** (2 1/2 LB with bone), cast-iron, peppercorn demi-glace, assorted vegetable (served for two)	\$169
Tournedos Rossini “AAA” filet mignon Porcini truffle oil demi-glace, seasonal vegetable, foie gras, truffle potato galette	\$49
Australian Lamb rack Dijon, Panko-walnut Crust, mini Yukon gold potato, Gremolata Sauce	\$31
Chateaubriand 1 Lb. center cut “AAA” beef tenderloin, porcini truffle oil demi-glace, potato truffle galette, seasonal vegetable	\$119
Sous Vide Veal Chop Grilled, Marchand du vin reduction, truffle potato	\$31
OMAHA Steak (striploin) 10oz, Seasonal vegetable, peppercorn demi-glace, roasted mini Yukon gold potato	\$43
Atlantic salmon citrus saffron butter reduction	\$26
Grilled Whole Fish Fresh herbs, mini Yukon gold potato, seasonal vegetable	\$32