

Appetizers

Potage du Jour daily homemade soup (please ask your server)	M/P
Caesar Salad Romaine hearts, rosemary croutons, homemade pommery mustard garlic dressing, Parmigiano-Reggiano cheese (add anchovies \$2.75)	\$14
Warm Goat Cheese Panko breaded, walnut oil, pomegranate jus, pomegranate seeds, crushed walnut, spicy hydro organic micro greens	\$16
Atlantic salmon Tartar Wasabi, soya, sesame oil, avocado guacamole, organic micro green	\$19
Grilled Calamari Citrus butter reduction, black olive, crushed garlic confits, fresh herbs, capers, sundried tomato, aged balsamic reduction, hydro organic micro green	\$15
Beef Tartar AAA, hand cut raw beef tenderloin, truffle oil, Tete de moines cheese, hydro organic micro green, quail egg	\$21
Healthy Green Spicy organic micro green, pomegranate molasses, crushed walnut, pomegranate seeds, Parmigiano-Reggiano, aged balsamic reduction	\$15
Quebec Fois Gras assorted mushroom truffle oil demi-glace	\$26

Gluten-free and whole-wheat pasta available add \$ 3.00
 Gluten free bread \$ 2.00
 All Meat & Sauces are gluten free

**Cooking classes available by request
 **Chef's balsamic reduction \$25

Mains

Gnochetti Italiana Mild Italian sausage, roasted garlic, Parmigiano-Reggiano, nut free pesto, San marzano tomato sauce	\$21
Mushroom Agnolotti (vegetarian) Assorted mushroom, porcini truffle oil butter reduction, Parmigiano-Reggiano	\$23
Sous Vide Veal Chop Marchand du vin, truffle potato, seasonal vegetable	\$31
Australian Lamb Rack Dijon Glaze, Panko- walnut Crust, Gremolata Sauce, seasonal vegetable, roasted potato	\$36
Magret Duck Orange, cinnamon, sour sop and red wine gastric, seasonal vegetable	\$33 6oz
Filet Mignon "AAA" beef tenderloin, seasonal vegetable, peppercorn demi-glace	\$34 6oz \$44 8oz \$56 10oz
Filet A la Rossini , truffle mushroom demi-glace, potato truffle galette	\$15 add
Cast-Iron Steak-Frites 21 days Air dried "AAA" rib-eye, Yukon gold fries tossed in rosemary, garlic mayonnaise, chasseur sauce	\$33 8oz \$39 10oz \$47 12oz
Chateaubriand 1 Lb. center cut "AAA" beef tenderloin, porcini truffle oil demi-glace, potato truffle galette, seasonal vegetable	\$119
Sea Food Risotto Cuban Lobster tail, shrimp, mussels, scallops, carnoroli rice, saffron, Kaffir lime	\$37
Bouillabaisse Cuban Lobster tail, shrimp, mussels, scallops, garlic confits, San marzano tomato sauce, fresh herbs, kaffir lime	\$43
Tomahawk "Entrecôte" (2 1/2 LB with bone) 60 days plus dry aged, grass fed AAA. Cast-Iron Peppercorn demi-glace, assorted vegetable (Served for 2) per request	\$169