

CHOUX GRAS

TO START

FOIE GRAS 19

Foie gras au torchon ribbed with charred onions, foie gras powder, mustard shoots

ONION SOUP 13

Saint-Arnould beer, Tomme de Grosse-Île cheese

BEEF TARTARE 15

Boreal spices, smoked froth, pickled onions

BEET SALAD 12

Varied textures, roasted, pickled and steamed, smooth pistou, micro arugula

CHOUX GRAS SALAD 14

Bitter lettuce, homemade ricotta, pear and walnuts

STROZZAPRETI 14

Wild mushrooms, goat cheese, veal jus, arugula

OYSTERS AND CONDIMENTS

Unit. Market price

HOMEMADE WARM BREAD

BACON AND APRICOT BRIOCHE 6

ROSEMARY, BALSAMIC AND FLEUR DE SEL BRIOCHE 6

MAIN DISHES

FILET MIGNON (8 OZ) 52

AAA Angus beef, baked potato, truffle cream, pancetta, au jus
ADD A ROCK LOBSTER TAIL +15

PAN-SEARED SALMON 27

Carrot purée, sautéed mushrooms and Nantes carrots, smoked tapenade

STROZZAPRETI 26

Wild mushrooms, goat cheese, veal jus, arugula

GRILLED VEAL CHOP 48

Mashed potatoes with olive oil, pan-fried shiitake mushrooms, fried cauliflower, lima beans

CRISPY QUINOA ROLL 23

Jackfruit, fennel remoulade and vegan curry mayonnaise

TO SHARE

WHOLE "SOUTH TEX" CHICKEN 63

Asparagus, roasted squash, shiitake and baby beets skillet

30-OZ GRILLED TOMAHAWK STEAK 135

Gabrielle potatoes, asparagus, fried cauliflower, béarnaise sauce and garlic juice

COUNTRY LAMB CUTTLETS 115

Roasted in a panko crust with herbs, Argentinian pesto, asparagus, roasted squash, shiitake and baby beets skillet

SIDES

PAN-FRIED LOCAL MUSHROOMS 12

Seasonal arrivals

SEASONAL VEGETABLES 10

Our local producers' selection

POTATO PURÉE WITH OLIVE OIL 10

FINGERLING POTATOES 9

Argentinian pesto

ROCK LOBSTER TAIL 20

SWEETS

CHOUX GRAS 8

Pastry puff garnished with milk chocolate mousse, apricot and cranberry compote

CRÊME BRÛLÉE SUGAR PIE 8

Maple cotton candy

MASCARPONE AND LEMON CHEESECAKE 8

CHOCOLATE CAKE 9

Gluten-free cookie, red fruit heart

CHEESE BOARD 14

For 1 person - 4 fine cheeses, croutons, fresh grapes and Petit Rucher du Nord honey