

menu

Bread | butter 2.50



Gunkan, whelks, garum, jalapeños 18

Quebec asparagus, goat cheese, birch syrup,
toasted almonds & prosciutto 22

Salmon crudo, buttermilk and preserved lemon
vinaigrette, pickled cucumber, sweet grapefruit 23

Magdalen Islands lobster, house-made brioche, lovage 28



Karaage chicken, wild garlic, tobiko, plum-lacto daikon 21

Tagliatelle, alfredo sauce, morels 24

Halibut, coffee beurre blanc, fiddleheads, jerusalem
artichoke chips 25

Wagyu flank steak, crab bisque hollandaise, Pont-Neuf
fries, Old Bay seasoning 32



Michel Cluizel chocolate ice pop, hazelnuts 12

Foie Gras Festival | Canard Goulu:
Paris-Brest, whipped foie gras, praline mousseline 15

