

FOOD DAY CANADA

A nation-wide challenge to create dishes made 100% with Canadian-produced food, from the main ingredient to the last grain of salt.

POUR COMMENCER

SALADE DE PRUNES ET PISSENLITS

Plum and Dandelion salad with pecan nuts, water buffalo “fromage frais”, shaved celery, garlic scapes and dressed with cold-pressed colza oil, honey.

14.95

ENTRÉES

MAGRET DE CANARD FUMÉ

crisp local Pekin duck breast, smoked over hay and applewood, served with celeriac purée, fava beans, baby turnips, wild rice, and a Concord grape

reduction 31.95

FILET DE FLÉTAN VAPEUR

line-caught Halibut, steam-roasted and served with grilled radish, baby kale, prawns, and a verjus emulsion 34.95

DESSERT

TARTE À LA PÊCHE ET AUX NOIX

walnut and peach tart with crème patissière and a currant, sour cherry glaze

12.95

VIN NATUREL ROSEWOOD

GAMAY / PINOT NOIR UNFILTERED

served chilled

5oz glass 14.75 | 1/2L Carafe 48 | bottle 60