

APPETIZERS

ORGANIC YOUNG SALAD GREENS

Local Greens/Spiced Crunchy Granola/Chipped Parmesan/Hazelnut-Sherry Vinaigrette 11

TUNA "CRU" PLATE

Prepared Three Ways/Always a Surprise! 16

PAN SEARED QUEBEC FOIE GRAS

Cortland Apple Butter/Red Onion Chutney/Smashed Almond Brittle 22

COLD MAPLE SMOKED DUCK BREAST

Double Cream Brie/Orange Filet/Crunchy Parsnip/Beet Sap/White Truffle Oil 17

GRAZE-FED VENISON CARPACCIO

Aged White Cheddar/Dijon Mustard/XV Olive Oil/Lemon/Sriracha Sauce 16

ROASTED BUTTERNUT SQUASH

BISQUE

Smoked Cheddar Foam/Duck Confit/Sage/Brown Butter/Pine Nuts 11

"NEW WORLD" HOT & SOUR CHOWDER

Coconut Milk, Ginger/Bacon/Fresh & Smoked Seafood/Chili Oil/Green Onion 14

ENTRÉES

RESERVE BLACK ANGUS TENDERLOIN

Rutabaga Purée/Mushroom Ragout/Sweet & Sour Onions/Truffle Butter/Bordelaise Sauce 39

FAMOUS N.F.L.D. COD FISH

Pancetta/Little Gem Potatoes/Snow Crab/Fennel/Saffron Mussel Broth 32

PAN ROASTED NOVA SCOTIA SEA

BASS

Foie Gras "bon bons"/Onion Fondue/Tomato Confit/Candied Lemon/Balsamic 32

SPICE-CRUSTED RACK OF LAMB

Crisp Mascarpone Polenta/Roasted Heirloom Carrots/"Loose" Olive Tapenade/Pine Nuts/ Mint Jus 40

WILD YELLOW FIN TUNA "RARE"

Spaghetti Squash/Shiitake Mushrooms/Beetroot Pachadi/Shaved Radish/ 35

BRINED AND ROASTED N.F.L.D. CHICKEN BREAST

Hand-Crafted Gnocchi/Brussels Sprout Leaves/Walnuts/Chard/Tomato & Brown Butter "Broken" Jus 29

"ICY WATERS" LABRADOR ARCTIC CHAR

Israeli Cous Cous/Cauliflower/Smoked Pork Belly/Carrots Two Ways/Maple 31

SLOW ROASTED QUEBEC ELK SIRLOIN

Mustard Seed Spätzle/Braised Shallots/Cabbage/Sweet Parsnip/Tarragon-Juniper Jus 35

Six Course Blind Tasting Menu 80

Optional Cheese Course 12

Wine Pairing 50

Executive Chef Stephen Vardy

Chris Chaisson, Jenny Thorne, Alice Nossereau, James Inkpen, Jonathan Edwards, Tyson Hodder