DINNER MENU

CRUDO & RAW BAR

Scallops Tiradito (GF)(DF)
Thinly sliced scallops, Peruvian yellow pepper, yuzu, ginger, garlic, and cilantro

Beef Carpaccio with Truffle (GF)
Smoked thinly sliced beef tenderloin, aged parmesan, mushroom and caper tapenade, truffle oil, and arugula

Oysters Casino (P)
Fresh oyster's gratin with bacon, pepper, parsley, butter and breadcrumbs

Jumbo Shrimp (GF)(DF)
Jumbo shrimp with horseradish cocktail sauce, and garlic aïoli

SOUPS & SALADS

French Onion Soup Gratinée
Classic slow-cooked sweet onion broth, rich beef consommé, brioche crouton, bubbling Gruyère cheese

Soup of the Day
Chef's daily seasonal creation inspired by market availability and autumn harvest ingredients

Autumn House Salad (N)(VG)
Crisp seasonal greens, roasted butternut squash, roasted pears, candied pecans, shaved parsnips, pomegranate seeds, and a light champagne-shallot vinaigrette

Roasted Beet Salad (N)(VG)
Slow-roasted red and golden beets, whipped goat cheese, pistachios, ruby grapefruit segments, micro greens, and a delicate truffle vinaigrette

ANTIPASTI & ENTRÉES

Artisanal Cheese & Charcuterie Board
Curated selection of fine meats and cheeses, served with house-made jams and bread

Provençal Vegetable Confit & Spreads
Slow-confit eggplant, garlic, zucchini, and butternut squash, served with savory salted cod paste, rich liver paste, fresh bread, crisp crostini

Baked Quebec Brie with Honeycomb & Figs (VG)
Warm, brie topped with raw honeycomb and fresh figs, fig jam, served with toasted artisanal bread

White Wine Steamed Mussels
Fresh mussels steamed in a garlic, shallot, white wine, herb broth, served with grilled sourdough for dipping

PASTA & RISO

Rigatoni al Ragù di Bison Ossobuco
Fresh rigatoni tossed in a rich, slow-braised bison ossobuco ragù, finished with Parmigiano-Reggiano foam and fresh basil

Shrimp & Pistachio Pesto Lasagna (N)
Layered delicate pasta with succulent shrimp, vibrant pistachio pesto, tomato sauce, creamy bechamel, fresh herbs

Butternut Squash Risotto (VG)(GF)
Carnaroli rice cooked to creamy finish with sweet roasted butternut squash, crispy sweet potato chips, pumpkin seeds and aged parmesan

DINNER MENU

THE GRILL

All cuts are seared and grilled over an open flame.
Comes with one sauce of your choice

32oz Côte de Boeuf – For Two (GF)
Prime 32 oz primal cut with a perfect sear and succulent interior

½ Rack of Lamb (GF)
With Red Wine & Mint Jus
Precision-cooked rack of lamb,
finished with a rich red wine and fresh mint reduction

Beef Tenderloin (8 oz) (GF)
Center-cut tenderloin grilled over an open flame

Sauces:

Beef Jus (GF)(DF)
Black Garlic Béarnaise (GF)
Green Peppercorn Cognac (GF)
Horseradish Cream (GF)
Truffle Butter (GF)

Add-Ons:

Seared Jumbo Shrimp
Pan-Seared Scallops
1/2 Lobster

FEATURES

All cuts are seared and grilled over an open flame.
Comes with one sauce of your choice

Crispy Pork Belly with Tamarind Glaze (GF)
Slow-roasted pork belly with ultra-crisp crackling,
glazed with a vibrant, tangy tamarind reduction

Lobster and Seafood Bouillabaisse
Fresh lobster, shrimp, mussels, white fish and octopus with
lobster fennel stock, tomato and herbs, served with rouille baguet

SIDES

Flame-Blistered Broccolini (N)(GF)
Tossed in a savory bagna càuda emulsion and finished with
toasted pistachio dust

Truffled Pomme (GF)
Purée silky, butter-rich potato purée folded with black truffle butter and chives

Wild Mushroom & Black Garlic Fricassé (GF)
Seasonal wild mushrooms sautéed with fresh thyme, aged balsamic,
rich black garlic glaze

Roasted Root Vegetable Medley (GF)
Caramelized baby carrots, parsnips, golden beets tossed in herb butter and
orange reduction

Charred Brussels Sprouts (GF)
Flame-seared sprouts tossed with crispy pancetta,
maple glaze and shaved parmesan