



CHEF'S TASTING MENU

five course / with wine pairing

125 / 200

full table participation for chef's tasting menu

APPETIZERS

Bread & Butter \$9

French baguette, daily whipped butter

NL Oysters

mignonette, lemon, Lester's jalapeño hot sauce

1/\$4 6/\$21 12/\$39 18/\$54

Green Salad \$16

cranberry vinaigrette, orange supreme, toasted sunflower seeds

Beef Tartare \$25

shallot, capers, cornichon, parmesan, truffle aioli, gaufrette potato chips

Salmon Tartare \$25

creme fraiche, dill, lemon oil, baguette

Scallop Crudo \$26

cultured cream, pickled kohlrabi, dill, crispy shallot

Merchant Chowder \$26

cod, mussels, shrimp, scallop, bacon

Cod Fritters \$18

romesco sauce, lemon

Frites \$11

cider aioli & calabrian chili aioli

ENTRÉES

Downtown St. John's Burger Battle

Beef Dip Burger \$28

5oz grilled patty, braised short rib, gruyere, caramelized onion aioli, ravigote

Seafood Pasta \$42

squid ink spaghetti, NL shrimp, scallops, mussels, Calabrian chili

Sunchoke Ravioli \$28

brown butter, garlic, shallot, herbs, parmesan

Zozzona Rigatoni \$28

italian sausage, double smoked bacon, tomato, egg, parmesan

Mushroom Bigoli \$28

leek cream, roasted mushroom, garlic, parmesan

NL Salmon \$38

celeriac brown butter, compressed apple & celery salad, maple cider gastrique

Québec Duck Breast \$45

barley risotto, shallot, duck jus

PEI Steak Frites \$45

8oz butcher cut, salsa verde, red wine jus

PEI Ribeye \$60

12oz ribeye, turnip & potato gratin, broccolini, brandy peppercorn sauce

DESSERTS

Celebration of Parsnip \$14

parsnip & brown butter cake, parsnip ice cream, parsnip crisps

Ricotta Fritters \$14

ricotta ice cream, blueberry compote, candied orange

Chocolate Crèmeux \$12

vanilla ice cream, cranberry, pumpkin seed brittle