



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

champagne vinaigrette, parmesan, crispy shallot

Beef Tartare \$25

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

Scallop Ceviche \$26

citrus, fermented habanero, cilantro, corn chips

Tuna Tartare \$25

ponzu, green onion, jalapeño, Japanese mayo, wontons

Parsnip Soup \$32

poached scallops, sunflower seed crumb

Mussels \$20

Wild leek, Bacon, Cream, Toast

Cod Fritters \$18

romesco sauce, lemon

Frites \$11

cider aioli & calabrian chili aioli

ENTRÉES

Double Smash Burger \$28

American cheese, lettuce, tomato, pickle, merchant sauce, fries

Seafood Pasta \$42

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

Ravioli du Dauphine \$28

brown butter, creme fraiche, gruyere

Beef Ragu Rigatoni \$28

PEI Beef, soffritto, Garlic, Tomato, Fennel, Parmesan

Mushroom Bigoli \$28

leek cream, roasted mushroom, garlic, parmesan

NL Cod \$38

roasted potato, asparagus, lemon & caper butter sauce

Québec Duck Breast \$45

barley risotto, shallot, duck jus

PEI Steak Frites \$45

8oz butcher cut, salsa verde, red wine jus

PEI Ribeye \$70

12oz ribeye, cheddar aligote, 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 Brownie \$14

strawberry, vanilla ice cream, candied cacao nibs