

CUISINE

Snacks & Starters

Gougères (6/12) \$12/20

*Gruyère cheese puffs, a specialty from Burgundy, France
Vegetarian*

Grilled Cheese sandwich \$18

House-made brioche and aged Comté cheese

Steak Tartare \$32

*5oz 'Irish Nature' raw filet mignon minced with capers, shallots,
olive oil, Worcestershire sauce, blend of herbs & spices & egg yolk*

Cheese selection \$35

A variety of 4 cheeses, sourdough & fig jam, Vegetarian

Lambs in a blanket (8) \$29

Merguez and mustard wrapped in puff pastry w/ spicy tomato sauce

Nibble Sampler \$23

*Large pitted olives & sweet rye whiskey roasted Brazil nuts,
Parmiggiano Regiano Vegetarian*

Guaca-Bites (5) \$27

*Guacamole-filled gougères puffs
Vegetarian*

Shrimp Cocktail (5) \$32

Jumbo size served with spicy sauce

Smoked Salmon \$32

*Lightly smoked Nova style Atlantic -
Crème fraiche, capers, lemon, dill, toasted brioche*

Spanish Octopus \$29

Served warm and sliced, on a bed of arugula, Spanish paprika

Foie Gras \$35

Cognac-cured in-house, onion relish, brioche

Jamón Ibérico de Bellota \$30

2 ounces of thinly sliced Spanish bliss

Caviar Kaluga amber \$126 (1 oz/30g)

served with brioche and sour cream

Spread Trio \$27

*Guacamole, Baba Ganoush & Hummus served with sourdough,
Vegan*

Entrees

Lamb Chops (4) \$32

Rosemary oil marinated, Asparagus purée

Filet Mignon \$35

*7oz 'Irish Nature' Filet, pan seared & oven roasted over asparagus
'Two ways', side of green peppercorn sauce*

Sliders \$28

*Duo of ground sirloin patties, secret sauce, oven-roasted tomatoes in
a hearty bun*

Short Rib \$26

Red wine braised short rib with roasted fingerlings potatoes

Beef Bao \$21 (3)

Steamed bun filled with red wine braised short rib & radish julienne

Grilled Salmon \$32

*Wild King Salmon
Asparagus and roasted potatoes, side of green peppercorn sauce*

Desserts

Valrhona Chocolate Cake \$14

Warm molten center; served with crème anglaise

Crème Brûlée \$14

Rich vanilla custard w/ caramelized sugar top, two 2-ounce servings

Cheesecake \$17

Classic recipe with a touch of anise

Madeleines (20) \$28

Mini Madeleines freshly baked to share

Panna Cotta \$4

Dulce de leche and red berry coulis

Side

Bread \$5

Sourdough from Frenchette bakery