

## 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 – Alaska USA  
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*