



Seasonally Closed Re-open May 2010

A LA CARTE MENU

APPETIZERS

BEETROOT SALAD

Mâche, Pine Nuts, Chèvre with Citrus Vinaigrette
\$18

SUNCHOKE AND ALMOND SOUP

Carta da Musica, Chanterelles and Buffalo Mozzarella
\$18

NOVA SCOTIA LOBSTER

Grilled Half Tail and Tempura Claw, Pancetta and Herbed Tomato Consommé
\$24

MOSAIC OF WILD BOAR

Smoked Boar Lardo, Pumpnickel Crouton with Walnut Purée
\$19

SEARED TUNA 'Niçoise'

Black Olive Sorbet and Verjus Poached Quail Egg
\$22

SEARED QUEBEC FOIE GRAS 'Sandwich'

Jasmine Poached Peach, Gingerbread Pain Perdu with Sour Peach and Vanilla Chutney
\$29

ENTRÉES

BEEF TENDERLOIN 'Bordelaise'

Pommes Maxim, Glazed Local Heirloom Carrots and Bone Marrow Flan
\$44

LOIN OF NEW ZEALAND RED DEER

Pancetta, Roasted and Pureed Root Vegetables, Liquorice Jus and Dandelion Greens
\$44

ORGANIC IRISH SALMON 'Sous Vide'

White Anchovy, Smoked Tomato, Sweet Garlic Velouté and Niçoise Olives
\$38

PAN ROASTED MONKFISH

Scallop and Squid Linguine, Arugula Pistou, Baby Leeks and Fried Capers
\$38

SQUAB THREE WAYS

Smoked Breast, Confit Leg and Pastilla with Porcini Marmalade, Chanterelle Mushrooms, Sorrel and Orange Rosemary Jus
\$39

WILD MUSHROOM TARTE

Taleggio Cheese, Foraged Seedlings, Black Truffle, Marsala and Quail Egg

\$33

DESSERTS

CHOCOLATE & BANANA TWO WAYS

Caramelized, Chocolate Banana Bread
Brown Butter Sabayon, Salted Caramel Ice Cream
\$14

'LEMON MERINGUE PIE'

Raspberries and Mint
\$14

WHIPPED CRÈME BRULEE

Macadamia Nuts and Local Berries
\$14

WHITE CHOCOLATE CRÈMEUX

Pumpernickel Ice Cream and Peach Preserve
\$14

SELECTION OF DOMESTIC & IMPORTED CHEESE

Appropriate Accompaniments

TALEGGIO

Cow's Milk, Italy, Semi- Soft, Unpasteurized

CABRIOLE

Goat's Milk, Canada, Soft, Ripened, Pasteurized

BRILLAT SAVARIN AFFINE

Cow's Milk, France, Soft, Unpasteurized

SAINT MAURE DE TOURAINE

Goat's Milk, France, Semi-Soft, Unpasteurized

BRIE DE MEAUX

Cow's Milk, France, Soft, Unpasteurized

BUFFALO MOZZARELLA

Water Buffalo Milk, Italy, Soft, Unpasteurized

CABRALES

Cow's Milk, Spain, Semi-Firm, Blue Veined, Unpasteurized

BLEU BENEDICTIN

Cow's Milk, Canada, Semi-Firm, Blue Veined, Unpasteurized

BLEU D'Auvergne

Cow's Milk, France, Semi-Firm, Blue Veined, Unpasteurized

ROQUEFORT PAPILLON

Sheep's Milk, France, Semi-Firm, Blue Veined, Unpasteurized

CROTIN DE CHAVIGNOL

Goat's Cheese, France, Semi-Firm, Unpasteurized

One Ounce Portion of Cheese

Three ounces \$15

Four ounces \$20

Five ounces \$25