

# AUGUST 23.24

dinner menu

## ENTRÉES

*appetizers*

### FROMAGE AUX PÊCHES | \$24

whipped goat cheese, smoked duck, tomato-peach salad and microgreens served on grilled baguette.

### MOULES SAUTÉES | \$28

fresh prince edward island mussels, carrot, celery, onion and corn finished in white wine-tarragon cream sauce.

## DESSERT

*dessert*

### GÂTEAU AU FROMAGE | \$16

peach cheesecake with vanilla wafer crust, candied peach and cinnamon-ginger whipped cream.

## PLATS

*main course*

### BOEUF CHIMICHURRI | \$65

prime new york strip seared in duck fat, topped with chimichurri compound butter. served with horseradish mashed red potatoes and baby kale.

### MÉROU EN CROÛTE | \$62

fresh gulf grouper with macadamia nut crust. served with coconut-cilantro rice, grilled bok choy and curry vinaigrette.

### CAILLE FUMÉE | \$55

smoked quail breast with sweet blackberry glaze. served with pan fried okra and polenta.

*each main course is served with a spiralized squash salad : red onion, arugula, toasted pine nuts, english cucumber, kalamata olives, feta cheese and green goddess dressing.*

## CAVIAR SERVICE

served with accoutrements: blinis, boiled egg, dill, shallot, capers and creme fraiche

OSETRA 28G\* | \$200

SIBERIAN 28G\* | \$140

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness\**