

Raw Bar

Seafood platter

½ dozen Oysters

Clams, lobster broth, tarragon oil

Mussels, saffron aioli, espelette

Snow Crab, malt vinegar aioli

½ Lobster, calamansi beurre blanc

Scallop crudo, apple, quince vinegar, radish

Caviar service, culture cream, banana blinis

Cuisine

Sea urchin, bottarga, sourdough English muffin

Oreilles de crisse, maple béarnaise

Bitter lettuce salad, buttermilk dressing, bottarga, pangritata

French onion soup, bone marrow

Seared foie gras, maple sausage gravy, buttermilk biscuit

Poutine, duck confit, crispy skin, foie gravy

Pigs head mafaldine, white ragu

Steak frites

Pork chop, apple soubise, smoked onion jus

Swordfish, maple glazed turnips

**Add-Ons: Black Truffle • Foie Gras
Acadian Sturgeon Caviar**

Dessert

Baba au rhum

Tire d'érable

Foie sundae

Gitanes