

# Winter Menu 2018



## Soups (side portion available)

**BUTTERNUT** Butternut squash velouté with truffle oil topped with Asian mushrooms and coffee foam  
**V, NF \$12**

**PARSNIP** Parsnip and pears velouté with vanilla coconut mousse, hazelnuts and caramelized pears  
**V \$12**

**DUBARRY** Cauliflower, leek and potato puree with diced vegetable and leek foam  
**V, NF \$12**

**FRENCH ONION** Topped with Parisian baguette, raclette cheese and chives  
**NF \$13**

*Gluten free available for all.*



## Appetizers

**ENDIVES** Braised and glazed with pine nut and cashew cream, red oak lettuce, crispy ginger and fresh tangerine  
**V, GF \$13**

**WINTER ROLL** Beet, celery root and yogurt with grapefruit and walnut vinaigrette  
**GF \$13**

**ARTICHOKE** Grilled with smoked burrata mozzarella, roasted seasonal fruit and balsamic vinegar  
**NF \$14**

**VOL AU VENT** Puff pastry filled with leek and carrot topped with verbena infused chicken  
**NF \$15**

**RACLETTE TARTINE** Parisian baguette with raclette cheese, potato, cornichon, cherry tomatoes and white ham  
**NF, GF bread available \$15**

**SALMON** Layers of salmon, red cabbage, nori leaf and cream cheese – sesame crust and pickled red cabbage  
**NF, GF \$15**

**GOAT CHEESE TARTINE** Grilled Parisian baguette with goat cheese, caramelized red onions and pecan nuts  
**GF bread available \$15**

**LOBSTER TIELLE** French pastry filled with lobster, capers, olives, herbs and tomato sauce  
**DF, NF \$17**



## Entrees

**SQUID** Braised and stuffed with ground pork and veal in a tomato sauce over a farro and chorizo risotto  
**NF \$22**

**SALMON\*** Seared and paired with buttered cabbage, almonds, lettuce and sorrel velouté with a serrano chile and cranberry reduction  
**GF \$20**

**BEEF \*** Hanger beef with pomme darphin, smoked cheese, candied shallots and apples  
**NF, GF \$21**

**SOLE** Filet a la Dieppoise served with red rice, mussels and mushrooms with rice chips and a fish stock velouté  
**NF, GF available \$26**

**DUCK\*** Slow cooked and seared served with sunchoke three ways and a black currant sauce  
**NF, GF \$26**

**LAMB\*** Herb crusted boneless lamb shank over chickpea ragout, hummus and lamb jus  
**NF, DF \$28**

GF: GLUTEN FREE / DF: DAIRY FREE / NF: NUT FREE / V: VEGAN

\* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.



# Tasting menu

## CHEFS' CHOICE OF

2 APPETIZERS  
1 FISH COURSE  
1 MEAT COURSE  
1 DESSERT

## 5 courses

Min 2 perS \$70 /PERS  
add 2 courses for \$15  
3 wine glass pairing \$38 /PERS  
add 1 glass for \$10



## Sandwiches (Only available for lunch, before 5 pm)

### RACLETTE PANINI

Raclette cheese, potato, cornichons  
and white ham  
\$12

Sub cashew cheese for dairy free

### GRILLED VEGETABLE

Ciabatta bread, Seasonal grilled vegetables  
with chickpea hummus  
\$10

Add cashew cheese \$3



## Soups (side portion available)

**BUTTERNUT** Butternut squash velouté with truffle oil topped with Asian mushrooms and coffee foam **NF \$12**

**PARSNIP** Parsnip and pear velouté with vanilla coconut mousse, hazelnuts and caramelized pear **\$12**

**DUBARRY** Cauliflower, leek and potato puree with diced vegetable and leek foam **NF \$12**

Gluten free available for all.

## Appetizers

**TIELLE** French pastry filled with seasonal vegetables, capers, olives, herbs and tomato sauce **NF \$12**

**ENDIVES** Braised and glazed with pine nut and cashew cream, crispy ginger and fresh tangerine **GF \$13**



## Entrees

**RISOTTO** Arborio rice with mushrooms, spinach, cashew parmesan and herb tuile **GF \$16**

**MACARONIS GRATIN** Stuffed with seasonal vegetables, arugula pesto and vegan cream **\$17**

**POT AU FEU** Cabbage stuffed with chickpeas in a hot vegetable broth **NF, GF \$17**

**CHEESE PLATE** Trio of rotating flavors of organic cashew cheese. **GF bread available \$15**  
Served with bread, dried and fresh fruits

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Wine list
  
*(Ask for our wines of the month)*

Glass 10 | Bottle 40

**WHITE WINE**

ORGANIC CHARDONNAY MACON VILLAGES DOMAINE DE LA VERPAILLE 2016	FRANCE
PINOT GRIS PIERRE SPAR 2015	FRANCE

**RED WINE**

PINOT NOIR ALBERT BICHOT BURGUNDY 2015	FRANCE
RED BLEND - COTES DU RHONE E.GUIGAL 2015	FRANCE
RED BLEND - COTES DU ROUSSILLON DOMAINE CABIRAU 2011	FRANCE
RED BLEND - CHATEAU DE LANCYRE - PIC SAINT-LOUP 2010	FRANCE
MALBEC ODFJELL ORZADA 2016	CHILE

**DESSERT WINE / ROSE**

FLOC DE LAUBADE - GASCOGNE	FRANCE
ROSE CHATEAU GASSIER 2016	FRANCE

Glass 15 | Bottle 60

**WHITE WINE**

ORGANIC CHARDONNAY CHABLIS - LAROCHE ST MARTIN 2015	FRANCE
SAUVIGNON BLANC SANCERRE DOMAINE CHEVREAU 2016	FRANCE
SYRAH COTES DU RHONE ST JOSEPH E.GUIGAL 2014	FRANCE
ORGANIC RIESLING GRAND CRU KIRCHBERG - VINCENT STOEFFLER 2015	FRANCE
SEMILLION SAUTERNES CHATEAU SAINT-VINCENT 2011 375 ML	FRANCE

**RED WINE**

PINOT NOIR SAVIGNY LES BEAUNE - DOMAINE CHANSON 2013	FRANCE
COTES DU RHONE - FOURMONE LE FAUQUET - GIGONDAS 2014	FRANCE
SYRAH - COTES DU RHONE - SAINT-JOSEPH DOMAINE GRANGIER 2014	FRANCE
SANCERRE PINOT NOIR - DOMAINE DES BROSSES 2016	FRANCE
PINOT NOIR COTE DE NUITS VILLAGE - ALBERT BICHOT 2012	FRANCE
RED BLEND - SAINT-EMILION GRAND CRU - LES CADRANS DE LASSEGUE 2014	FRANCE
MERLOT - PETIT PICORON 2015	FRANCE

**SPARKLING WINE**

PROSECCO TOMASSI FILODORA	FRANCE
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Glass 20 | Bottle 80

**WHITE WINE**

CHARDONNAY MEURSAULT - LOUIS JADOT 2013 + \$3 / + \$10	FRANCE
CHARDONNAY CHASSAGNE MONTRACHET - LOUIS JADOT 2015 + \$3 / + \$10	FRANCE

**RED WINE**

PINOT NOIR - GEVREY CHAMBERTIN 2013 + \$3 / + \$10	FRANCE
SAINTE-JULIEN - BORDEAUX - PAVILLON LEOVILLE POYFERRE 2011	FRANCE
CHATEAUNEUF DU PAPE - E.GUIGAL 2011	FRANCE

**CHAMPAGNE**

BRUT TAITTINGER	FRANCE
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## Non alcoholic beverages

### STILL WATER & SPARKLING

ACQUA PANNA	\$3
ACQUA PANNA - LARGE BOTTLE	\$5
COCONUT WATER	\$3
SAN PELLEGRINO	\$3
SAN PELLEGRINO - LARGE BOTTLE	\$5
FLAVORED SAN PELLEGRINO (LEMON, BLOOD ORANGE, POMEGRANATE)	\$3

### HOMEMADE BEVERAGES

ICE TEA, HIBISCUS ICE TEA, LEMON GINGER ICED TEA	\$3
RASPBERRY LEMONADE	

### COFFEE & TEA

ESPRESSO, COFFEE	\$2.5
LATTE, CAPPUCINO	\$3.5
TEA	\$3



## Alcoholic beverages

### COCKTAILS

SPRITZ (FRENCH SPARKLING WINE WITH YOUR CHOICE OF LEMON, BLOOD ORANGE OR POMEGRANATE)	\$10
HOMEMADE HIBISCUS OR RASPBERRY SYRUP WITH FRENCH SPARKLING WINE	\$13

### BEERS

CORONA, STELLA, FAT TIRE, BLUE MOON	\$6
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