



Potage

Soupe à l'Oignon Gratinée \$8
Five onion soup with crouton and gruyère cheese

Soup du Jour \$8
Chef's creation of the day

Hors d'Oeuvres

Oxtail Braisé \$12
Braised oxtail on celery root puree, burgundy-infused braising jus, and butternut squash chips

Camembert Chaude \$13
Warm Camembert cheese wrapped in puff pastry, on a wild mushroom ragout, blackberry compote and baby arugula

Truite Fumé \$13
House-smoked sea trout with pecan blini, raw horseradish crème fraîche, cider gelée, and red onion confit

Plat du Fromage \$14
Chef's daily selection of artisan cheeses, and fresh fruit

Salade

Salade Verte \$9
Field greens tossed with a roasted pear vinaigrette, Maytag blue cheese croutons, and port wine-poached figs

Pommes de Terre \$11
Grilled Yukon potatoes salad, caramelized leeks, haricots verts, roasted red peppers, quail eggs and a whole grain mustard vinaigrette

Salade Foie Gras \$16

*Torchon of foie gras, mâche, champagne-strawberry vinaigrette,
pancetta lardons and toast points*

Plat principaux

Steak avec l'Oignons \$32

*New York strip with buttermilk fried Walla Walla onions, roasted Yukon Gold
potatoes, Dijon-tarragon cream sauce*

Confit de Canard \$29

*Duck confit with butternut squash risotto, sage-brown butter sauce and
caramelized apples*

Pot Au Feu d'Elan \$29

*Braised elk stew, butter poached red potatoes, sautéed oyster mushrooms
and pork belly with natural jus*

Poisson a la Romesco \$28

*Pan seared Pink Snapper, polenta and spinach timbale, roasted fennel
bulbs, and romesco sauce*

Poulet Rôti \$28

*Free-range chicken on butter poached red potatoes, sautéed broccoli
rabe, sunburst squash, and verjus sauce*

Trio du Ravioli \$28

*Lobster-tarragon ravioli topped with foie gras butter, braised beef and leek
ravioli on a red pepper purée, and wild mushroom ravioli on sweet pea sauce
all topped with shaved parmesan and toasted pine nuts*