



DINNER



\$55 SUMMERLICIOUS DINNER

choice of appetizer, main & dessert

Appetizers

- CHICKEN LIVER PARFAIT
saskatoon berry compote, cornichons, sourdough

LA PLUME ‘CAPRESE’ SALAD
mozzarella, niagara stone fruit, heirloom tomato, olives, basil
- B.C. TUNA TARTARE
summer peppers, capers, preserved lemon, castelvetrano olive, sumac

WATERMELON GAZPACHO
b.c. cold water shrimp, tomato, cucumber, roasted peppers, basil

Mains

- PASTA BOLOGNESE
radiatori pasta, beef & pork bolognese, porcini, parmigiano-reggiano

SEARED SALMON
bay scallops, green beans, charred zucchini, watercress, gribiche
- STEAK FRITES
6oz strip loin, café de paris butter, frites

GIANNONE RÔTISSERIE CHICKEN
half chicken, pomme purée, gravy, smoky mustard
- VEGAN EGGPLANT ‘STEAK’
cashew cheese, green onion & pepper vierge, candied pepita seeds

Desserts

- CHOCOLATE MOUSSE
coffee crèmeux, coffee chantilly, salt

MILLE-FEUILLE
crème mousseline, rhubarb, strawberry
- OLIVE OIL GÂTEAU
citrus diplomat, lemon marmalade, basil

COMTÉ CHEESE
apple & fennel mustard, buckwheat cracker

Drinks

- PARIS EN VERRE 1.5oz 14
local spirit gin 7, st-germain elderflower liqueur, lemon

RIVIÈRE ROUGE 1.5oz 14
local spirit whisky 3, lemon, raspberry, soda

MISTRAL FIZZ 2.5oz 14
local spirit vodka 8, cabert prosecco, meaghers triple sec, peach, lime, soda

ZESTE DE VIE non-alc 14
noa italian apéritivo, lemon, mango, watermelon
- LE FEU DOUX non-alc 14
ginger ale, mango & jalapeño syrup, soda

BEER 16oz
Lost Craft ‘Lost Light’ Pale Ale. 8
High Park ‘Lightwave’ Ipa 8

WINES 5oz/8oz/750ml
Cabert Prosecco Extra Dry- Friuli, IT 12/-/55
Laurent Miquel ‘Nocturnes’ Syrah/Grenache, Languedoc, FR 12/18/55
Laurent Miquel Albariño, Languedoc, FR 12/18/55

Pour la Table

- MICHE.....10
sicilian olive oil, quebec buckwheat honey balsamic
- WARM MARINATED OLIVES..... 9
olive oil, fresh chilies, herbes de provence
- PREMIUM OYSTERS.....6PC / 26 12PC / 50
market selection, red wine mignonette, lemon, horseradish, tabasco
- CONSERVAS
served with house crisps & crostini
white anchovies marinated in vermouth (50g) 22 cantabrian
anchovies (48g) 30 octopus marinated in paprika (120g) 30

CHARCUTERIE BOARDS

- CHEESES
ONE / 14 TWO / 24 THREE / 30
truffle brie served with wildflower honey
comté with apple & fennel moutarde
bleu d'auvergne with fig jam
- CURED MEATS
ONE / 14 TWO / 24 THREE / 30
choice of jésus de lyon, rosette de lyon or bresaola
served with house pickles, peppers & grissini

Mix any three to build your custom board! 35

Tartare

served with grilled bread, house pickles, crisps ~ enjoy as a main with a side of frites!

- TRADITIONAL BEEF
dijon mustard, shallots, capers, parsley, egg yolk, harissa
22 / 35

SCALLOP
yuzu, sansho, tamari, nori
26 / 40

MUSHROOM
braised portobello, cremini, truffle cream
18 / 28

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.



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Hors d'Oeuvres

FRENCH ONION SOUP	19
three cheeses, baguette, parsley	
TEMPURA SHRIMP, CALAMARI, ZUCCHINI & GREEN BEANS	22
sauce au raifort, espelette peppers, lemon	
FOIE GRAS CRÊPE SUZETTE.....	36
orange, almonds, jus	
BURRATA	19
heirloom beets, pickled radicchio, preserved cherries, olives	
ESCAROLE CAESAR SALAD.....	18
escarole, romaine, bacon bits, anchovies, parmigiano-reggiano, olives, garlic croûtons, creamy garlic dressing	
RÔTISSERIE CAULIFLOWER SALAD	23
herbed labneh, pine nuts, capers, currants, parsley, harissa	

Entrées

SPRING VEGETABLE RISOTTO	34
asparagus, peas, zucchini, ricotta, lemon, mint, pecorino	
DUCK TAGLIATELLE.....	32
duck ragoût, mascarpone, parmigiano-reggiano	
AGNOLOTTI.....	36
spinach & ricotta filling, cacio e pepe sauce, parmigiano-reggiano	
MUSSELS	39
acqua pazza, tomato, basil, grilled bread	
SEARED WHOLE BRANZINO	56
celeriac rémoulade, guindilla pepper, lemon	
FRENCH ONION BURGER	28
caramelized onion, comté, dijon & rosemary aioli, served with frites	
HUDSON VALLEY DUCK BREAST.....	49
braised red cabbage, pommes anna, cherry & armagnac jus	
GRILLED OCTOPUS.....	49
pipérade, potatoes, espelette pepper	
STEAK AU POIVRE.....	72
peppercorn-crust tenderloin, green beans, pomme purée, cognac peppercorn sauce, potato allumette	

Steak Frites

served with green beans & frites with choice of béarnaise sauce or shallot jus

7OZ TENDERLOIN	68	7OZ FLAT IRON.....	42
10OZ NEW YORK STRIP LOIN	58	24OZ CÔTE DE BŒUF.....	109

Rôtisserie

GIANNONE CHICKEN.....	¼ 22	½ 36	WHOLE 60
rôtisserie potatoes or pomme purée, charred cabbage, gravy			

Sides

CHARRED BROCCOLINI.....	12	PROVENÇAL RÔTISSERIE POTATOES	12
anchovies, chilies, garlic, lemon		caramelized onion, tomato, olives, herbes de provence	
TRUFFLE FRITES.....	12	POMME PURÉE	9
truffle aioli, parmigiano-reggiano		whipped potato, butter	
STEAMED GREENS	16		
beans, broccolini, peas, spinach, parmigiano-reggiano			

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