



## DINNER PRIX FIXE MENU \$39.95

available sunday - thursday  
until May 15, 2025 (excluding Mother's Day)

### HORS D'OEUVRES

*choice of*

#### SOUPE DE LENTILLES

*lentils and squash soup, mascarpone cream, crispy applewood smoked bacon, pumpkin seeds*

#### MILLEFEUILLE DE HOMARD ET POMME

*layers of lobster and apples, avocado mayo, spring mixed greens*

#### SALADE DE QUINOA

*red quinoa, roasted cauliflower, radishes, snap peas, lettuce, radicchio, fennel, honey dijon vinaigrette*

### PLATS PRINCIPAUX

*choice of*

#### STEAK FRITES

*grilled 6oz NY striploin, shoestring fries, café de paris butter*

#### CANARD A L'ORANGE

*sous vide duck breast, rosemary roasted new potatoes, maple glazed carrot, orange and duck jus reduction*

#### GNOCCHIS DE PRINTEMPS

*gnocchi with green goddess cream pesto, carrot, zucchini, haricot vert, grana padano*

#### TRUITE AMANDINE

*rainbow trout, toasted almond and butter noisette sauce, braised fennel, sauteed chard*

### DESSERT

#### CRÈME BRÛLÉE À LA LAVANDE

*lavender creme brulee custard, caramelized sugar crust, strawberry*

#### SORBET À LA FRAMBOISE

*raspberry sorbet, poppy seeds crumble, meringue*

Chef de Cuisine, Sumit Chamoli

plus applicable taxes and gratuities 2025-04-01 | not available for groups of 7 or more