

## SIGNATURE MENU

5 SERVICES - 110

### Charred Onion Cream

Tangy Sour Cream | Wild Rice and  
Oat Granola | Roasted Leeks | Louis  
d'Or Shavings

### Beef Tartar

Dried tomatoes | Capers | Louis  
d'Or | Mustard | Basil | Focaccia

### Cavatelli and Pancetta

Oregano cream and mushroom

### Quebec lamb on the grill

Labneh | Seasonal Vegetables |  
Ratte Potatoes | Lamb reduction

### Sweet Trilogy

signed Kim Long

Fir and rhubarb Macaron, Maple  
and Porcini Stuffed Cabbage, Birch  
and Hazelnut Tartlet

## POSEIDON MENU

5 SERVICES - 110

### 4 Oysters, from our coasts

Accompanied by Mignonette,  
Horseradish, and Lemon

### Grilled Mackerel

Garlic Flower Crème Fraîche |  
Verdurette and Green Peas

### Lobster Tortellinis

Butter poached lobster, lemon and  
garlic cream | Green peas

### Grilled Wild Halibut

Vegetable Caviar | Chard | Creamy  
Rhubarb and Ginger Vinaigrette

### Sweet Trilogy

signed Kim Long

Fir and rhubarb Macaron, Maple  
and Porcini Stuffed Cabbage, Birch  
and Hazelnut Tartlet

## TO SHARE MENU

3 SERVICES - 200

### 2x Charred Onion Cream

Tangy Sour Cream | Wild Rice and  
Oat Granola | Roasted Leeks | Louis  
d'Or Shavings

### Grilled Beef Ribs over an Open Flame

Accompanied by mashed potatoes,  
French fries, and grilled seasonal  
vegetables.

### Desserts

signed Kim Long

### Sweet Trilogy

Fir and rhubarb Macaron, Maple and  
Porcini Stuffed Cabbage, Birch and  
Hazelnut Tartlet

+

Chocolate mousse



Please be advised that a \$5 surcharge will be applied to any modifications or substitutions made to the menu.

## OYSTER BAR

Oysters from our eastern coasts, Variety depending on arrival

### COLD OYSTERS

Oyster per unit - 4.50

6 oysters - 21

12 oysters - 40

### ROCKEFELLER OYSTERS

Oysters per unit - 6

6 oysters - 35

12 oysters - 60

Oyster Feast: 12 Cold & 12 Rockefeller - 90



## HAVING APERITIF

**Variation of hand-stuffed olives - 18**

Olive tapenade & sourdough bread

**Grilled wild salmon rillettes - 14**

served with sourdough bread

**Cheese and cold meat platter - 38**

Tangy toppings, sourdough bread

## APETIZERS

**Burnt Onion Cream - 16**

Tangy Sour Cream | Granola | Leeks | Louis d'Or

**Garden Greens - 16**

Mesclun | Radish | Cucumber | Marinated Vegetables | Charcoal

Vinaigrette | Fried Shallots

**Spring Asparagus - 22**

Prosciutto | Béarnaise | Nasturtium pesto

**Beef Tartare - 24**

Dried Tomatoes | Capers | Louis d'Or | Mustard | Basil

**Grilled Mackerel - 24**

Garlic Flower Crème Fraîche | Verdurette and Green Peas

**Homemade Cavatelli with Pancetta - 23**

Bold Oregano Cream with Bordelaise Sauce | Mushrooms

## MAIN COURSES

**Quebec Lamb Chops on the Fire - 64**

Labneh | early vegetables | reduced lamb jus

**Lobster Tortellinis - 60**

Butter poached lobster, lemon and garlic cream,  
green peas

**Open fire grilled Scallops - 58**

Lemon Risotto | Grilled Asparagus | Louis d'Or Cheese

**Grilled Wild Halibut - 58**

Vegetable Caviar | Chard | Creamy Rhubarb and Ginger  
Vinaigrette

**Amber Grilled Chicken Supreme - 37**

Morels | Creamy poultry stock | Asparagus

## STEAK HOUSE

The meats are served with mashed potatoes and pepper sauce.

### CHOICE OF MEAT

AAA Flank Steak (3.5oz)..... 28

AAA Flank Steak (7oz)..... 50

AAA Bone-in Filet Mignon (12 oz) ..... 85

AAA Sharing Rib (32 oz)..... 150

### CHOIX D'ACCOMPAGNEMENTS

Homemade fries, louis d'or and parsley sauce.....9

Grilled seasonal vegetables.....9

Green garden salad.....9

Sautéed mushrooms.....25