

Fall Bistro Nights

To start or share

Cheese & Charcuterie

3 pieces – \$22

4 pieces – \$28

5 pieces – \$32

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Fresh Shucked Oysters

6/\$21

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Fall Slaw \$18

Shaved cabbage, crispy squash, sesame dressing, chili garlic crunch

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Butternut Squash Soup \$16

Roasted garlic, thyme

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Newfoundland Scallops \$26

Baked scallops, parsnip, sherry brown butter

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Steak Tartare \$24

Truffle emulsion, potato crisps

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Mains

Duck Pie \$34

Duck confit, breast, foie gras, celery root purée, apple preserve

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Steak Frites \$44

6 oz Prime Tenderloin, peppercorn sauce, frites

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Smoked Trout \$32

Roasted beets, horseradish crème fraîche, dill

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East Coast Cod \$38

Peperonata, grilled broccolini

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Smoked Eggplant Ravioli \$28

Smoked eggplant, whipped ricotta, squash, kale, rosemary Parmesan

Sides

Frites & Parmesan Aioli \$9

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Grilled Broccolini \$9

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Desserts

Carrot Mousse cake \$16

*Carrot mousse, spiced raisin cake,
white chocolate cream cheese ganache*

Pear & Walnut Torte \$16

*Poached pear, brown butter walnut cake,
caramel, Bavarian cream*

Selection of ice cream/sorbet \$7