



## APPETIZERS

### Soup Of The Day — 15

Seasonal selection

### Six Oysters — 26

Mignonette, Lemon

### Endive salad — 26

Apples, pecans, Elizabeth blue cheese

### Celery Remoulade — 26

Nordic shrimp, pears

### Beef Tartare— 28

Mustard, egg yolk, capers, dill pickle, kale chips

### Abénaki Poutine — 19

Shredded braised beef cheek,  
mushrooms, birch syrup,  
Coaticook cheese curds

## DESSERTS

### Sugar Pie — 15

Whipped cream, caramelized pecans,  
maple ice cream

### Sweet Clover Puff Pastry Flan — 15

Almond cream, sweet clover ice cream

### Praline and Lemon Confit Éclair — 15

Diplomate cream, lemon sorbet

### Selection of 3 Quebec cheeses — 24

Seasonal fruit jam, nuts, fruits

## MAIN COURSES

### Variations on Cauliflower - 30

Burrata, raw and fried cauliflower, kale, mixed  
greens, almond purée, pears

### Domaine de Courval Goat Cheese Gnocchi — 28

Spinach, squash beurre blanc sauce

### Catch Of The Day — 47

Jerusalem artichoke chips and purée, maitake  
mushrooms, citrus veal jus

### Pan-Seared Scallops — 49

Risotto, squash, seabuckthorn beurre blanc

### Rabbit Ballotine — 42

White kidney beans, consommé,  
Poplar Fieldcap mushrooms (from Quebec),  
raisins, fresh herbes, prosciutto chips

### PEI Aged Beef Burger — 29

Herb mayonnaise, caramelized onions,  
cheddar, bacon, lettuce, tomato

### Butcher's Cut — 52

Comtomme cheese aligot  
(purée of potatoes and cheese),  
rainbow carrots, chives, black garlic jus

*Please be aware that a 2% optional administrative fee  
will automatically be applied to your bill, exclusively  
designated as a tip for the kitchen staff.*