



## APPETIZERS

### Soup of the Day — 15

Seasonal selection

### Oysters — 26

Maritime oysters, cranberry granita, prosecco, green alder pepper

### Beet Salad — 21

Goat cheese cloud, honey, pollen, gorria pepper powder

### Endive Salad — 21

Elizabeth blue cheese, apple, pecan

### Duck Duo — 32

Dried duck breast with juniper berries, torchon-style duck foie gras, cocoa crumble, pear, crouton

### Arctic Char Ballotine — 23

Fennel, fir infused oil with lemon, dill mayonnaise, vegetable charcoal

### Abénaki Poutine — 19

Duck confit, mushroom, birch syrup, Coaticook cheese curds

## MAIN COURSES

### Burrata — 30

Lettuce, kale, fresh and fried cauliflower, almond purée

### Homemade Ricotta Gnocchi — 31

celery purée, truffle, stracciatella

### Catch of the Day — 47

Mushroom duxelles, arancino, pickled radishes, beetroot gastrique

### Pan-Seared Scallops — 45

Cauliflower steak, citrus supreme, oyster sauce, gingerbread crumble

### Quebec Veal Tenderloin— 49

Kale, parsnip, crabapple gel, Juniper sauce

### Aged Sterling Beef Burger — 29

1 year aged Cheddar from Coaticook, lettuce, tomato, bacon, pickle, burger sauce

### Butcher's Cut — *market price*

Brussels sprout, cipollini, carrots, rolled potatoes, black garlic sauce

## DESSERTS

### Sticky Date Pudding — 15

Caramel sauce, brandy, date chantilly

### Brownie & Caramel — 15

Coated in chocolate and pecan shards, sweetgrass-infused whipped cream, pecan ice cream

### Milk Chocolate and Fir cream Puff — 15

Milk chocolate and fir ganache, caramelized pear, pear sorbet

### Selection of 3 Québec Cheeses — 24

Seasonal fruit jam, nut, fruit

*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.*