

Dinner

APPETIZERS

Chilled Summer Soup 12

Vichyssoise or Gazpacho

House Salad 12

Spring Mix with Pomegranate Vinaigrette, Topped with Walnuts & Berries

Classic Caesar Salad 16

Hearts of Romaine Lettuce with Our Classic Dressing & Pancetta

Warm Mushroom Ragout 15

A Blend of Four Mushrooms Served in a Light Broth

MAINS

Squash Ravioli 28

Served with Mushroom Sauce Normand

Chicken Florentine 32

Roasted Boneless Chicken Filled with Ricotta & Spinach, Served with Sarladaise Potatoes & Seasonal Vegetables

Fresh Atlantic Filet of Salmon 34

Served with Fleur de Sel, Balsamic Reduction, Whipped Potatoes & Seasonal Vegetables

Confit Duck of Leg 36

Served with Sarlat Potatoes, Flageolet Beans & Seasonal Vegetables

Olive & Caper Braised Beef 45

Served with Mediterranean Flavour Chived Garlic Mash & Roasted Carrots

Fresh Ontario Organic Lamb Shank 45

Served with Whipped Potatoes, Roasted Carrots & Minted Red Wine Reduction

DESSERT

Crêpe 11

Filled with Fresh Berries, Crème Anglaise

Dark Chocolate Pot de Crème 12

Daily Selection of Ice Cream 7

Taxes & Gratuities Are in Addition. Please Notify Your Server of Any Allergies.
An Automatic Gratuity of 18% Will Be Added to Parties of 8 Or More.