



bistro

DINNER

~ SHARE ~

CALAMARI

FRIED OR GRILLED

Esplette Dusted with Sauce Gribiche and Micro Greens \$13.75

MUSSELS NORMANDE

Double Smoked Bacon, Apple, Shallot, Calvados And Crème Fraîche \$12.95

BRIE FRITTER

Fried Spinach & Red Currant Cumberland \$14.50

STEAK TARTAR

Truffle Salted Fingerling Potato Chips \$15.00

POACHED WILD

SHRIMP COCKTAIL

Celery Root Remoulade & Shellfish-Horseradish 'Old Bay' Coulis \$14.95

SMOKED SALMON

'Properly Garnished' with Potato Blini, Boiled Egg, Capers, Shallots & Lemon \$13.75

JONATHANS

CHARCUTERIE BOARD

Dry Aged Chorizo, Baumann Farm Smoked Sausage, Burrata Cheese, Ontario Cappicola, & Anise Toasted Olive Oil Bread \$15.00

FOIE GRAS TERRINE

With Maitre D'hôtel Butter and Toast Points \$13.00

~ PLATS PRINCIPAUX ~

LOBSTER SOUFFLÉ

French Brie, Asparagus, & Fine Herbs \$21.95

SMOKED SALMON SOUFFLÉ

Wild Mushroom, Leeks & Goat's Cheese \$19.50

PROVIMI CALF'S LIVER

Verjus Braised Cabbage, Pommes Purée, Haricots Verts & 'Sauce Robert' \$26.75

SEAFOOD ZARZUELA

Spanish Seafood Stew -a Hazelnut, Tomato, Bacon, Romesco, Sofrito Mélange \$29.95

PAN-ROASTED SALMON

'Grenobloise'- Lentils 'Du Puy,' Asparagus, Brioche Croutons & Grapefruit Beurre \$28.95

NEW YORK STEAK FRITES

Topped with Marrow Butter, Peppercorn Porto Sauce with Pommes Frites Tossed In Truffled Horseradish Salt \$31.00 - 8oz. or \$38.00 - 12oz.

TRUFFLED VEAL 'STROGANOFF'

Wild Mushrooms, Leeks, Crème Fraîche And Buttered Egg Noodles \$27.75

PENNE 'GRATIN'

Toulouse Sausage, Roasted Capon 'Oysters,' Arugula, Béchamel & Gruyère Cheese \$23.75

LINGUINE 'PUTANESCA'

Roasted Scallops, Wild Shrimp, Olives, Chilies & Tomato Fondue \$24.95

CRISPY DUCK CONFIT

On Sardalaise Potatoes, Belgian Endive, Golden Raisins & Warm Maple Sugar, Ice Wine Gastrique \$27.75

GOURMET BURGER

Ground 'AAA' Alberta Beef Striploin topped with **Chef's Weekly Gourmet Burger Toppings** On a Ciabata with Specialty Condiments & Pommes Frites Tower \$22.50

~ CLASSICS ~

HEIRLOOM BEET SALAD

With Smoked Duck Breast, Stilton Cheese, Spiced Walnuts & Braised Pear Purée \$13.50

BUTTERNUT

SQUASH RAVIOLINI

Sundried Tomato, White Truffle Oil, Sage & Reggiano-Butter Emulsion \$13.75

ROASTED SQUASH & CARAMELIZED

ONION SOUP

Sage, & Pickled Mushroom Gruyère Crostini \$9.95

POT OF LOBSTER

With Mussels, Crab & Thai Curry Coconut Broth \$13.95

~ SALADS ~

GOAT'S CHEESE

Pecan crusted on Organic Greens, Cranberry-Beet Compote, & Lavender Honey-Orange Dressing \$13.95

CAESAR SALAD

With a Parmigiano Reggiano Crisp \$11.75

ORGANIC GREENS

Squash Croutons, Spiced Seeds, Ricotta Insalata & Ice Wine Vinaigrette \$12.75