

MENU

FIRST COURSE

SOUP DU JOUR 14.

Sommelier's choice!

FOIE GRAS AU TORCHON 28.

Riesling Jelly, Fig Compote, Pain d'Épices

Lighthall Vineyards Pinot Gris PEC 3oz/8. 6oz/15.

BEEF TARTARE 26.

Traditionally Prepared with Baby Arugula, Gaufrette Potatoes

Three Dog Winery "Dog House Rosé" PEC 3oz/6. 6oz/12.

SECOND COURSE

MERRILL SALAD 22.

Baby Spinach, Boston Lettuce, Candied Pecans, Apple,
Two-Year-Old Black River Cheddar, Cider Dressing

Lighthall Vineyards "Progression" Sparkling Vidal, PEC 6oz/18.

PAN-FRIED POTATO GNOCCHI 22.

Crumbled Stilton, Braised Leeks, Brown Butter, Walnuts

Rosehall Run Gewürztraminer "Small Lots" PEC 3oz/8. 6oz/15.

GRAVLAX 26.

Gin and Juniper Marinated Atlantic Salmon with Belgian Endive Salad

Norman Hardie "Cuvée Orange" Skin Fermented Gewurztraminer PEC 3oz/9. 6oz/17.

BRAISED CALAMARI PUTANESCA 27.

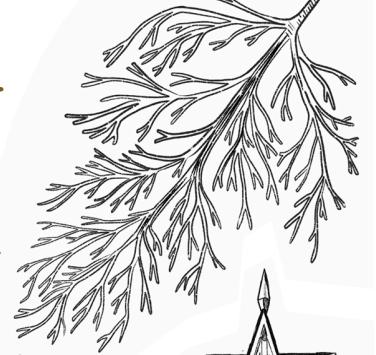
Brown Butter, Lemon, Capers, Niçoise Olives, Red Onion, Garlic

The Grange of Prince Edward "Almanac" Pinot Noir/Gamay/Cab Franc 3oz/7. 6oz/14.

House-Made Sourdough 8. 

Vegetarian - 

Gluten Free - 



MAIN COURSE

PITHIVIER 36.

Puff Pastry Pie with Truffled Mushrooms, Goat Cheese, Roasted Peppers
Stephane Aviron Beaujolais Villages, France 6oz/15. Btl/60.

Château Guilhem Chardonnay "Pot du Vin Blanc" Malepère France 6oz/14. Btl/58.

BONELESS CORNISH HEN LYONNAISE 38.

Lightly Seared and Roasted with Caramelized Onions, Thyme-Scented Jus, Pomme Purée

Last House Chardonnay "Hillier Blanc" PEC 6oz/22. Btl/85.

Château Roquegrave Cru Bourgeois France 6oz/17. Btl/70.

WHITE WINE-BRAISED RABBIT LEG DIJONNAISE 42.

Simmered with Pearl Onions, Mushrooms, Bacon Lardons on a Bed of Spätzle

JL Chave Saint-Joseph "Circa" France (white) 6oz/28. Btl/115.

Norman Hardie Pinot Noir "Unfiltered" PEC 6oz/29. Btl/120.

MEDIUM RARE MULARD DUCK BREAST 42.

Seared and Roasted with Rhubarb and Ginger Pan Juices

Lighthall Vineyards Pinot Noir "South Shore" PEC 6oz/23. Btl/95.

Long Dog Winery Chardonnay Reserve "Bella Bella" PEC 6oz/19. Btl/75.

SEARED STRIPLOIN 48.

Herb Butter and Port Jus with Rösti

Langmeil Shiraz "Valley Floor" Barossa Valley, Australia 6oz/23. Btl/88.

Domaine des Ouled Thaleb Syrah "Syrocco" Morocco 6oz/22. Btl/80.

*All main courses are served with fresh, seasonal vegetables
and a daily selection of potatoes.*

TABLE D'HÔTE

Soup du Jour

Merrill Salad  or Pan-Fried Potato Gnocchi 

Fish of the Day or Pithivier 

Choice of Dessert 

Cheese Course 

Three Courses **\$70** Four Courses **\$85** Five Courses **\$100**

WINE PAIRINGS

Three Courses **\$60** Four Courses **\$80** Five Courses **\$100**

