



APPETIZERS

Soup of the Day — 15

Seasonal selection

Six Oysters & Mignonette — 26

Maritime Oysters

Beet Salad — 21

Goat cheese cloud, honey, pollen, gorria pepper powder

Endive Salad — 21

Elizabeth blue cheese, apple, pecan

Bison Tartare — 28

Cucumber, celery, radish, camelina seeds, black garlic balsamic vinegar gel

Scallops Ceviche — 26

Radis pickles, lime flavora yogurt, lemon fir oil

Abénaki Poutine — 19

Duck confit, mushroom, birch syrup, Coaticook cheese curds

MAIN COURSES

Burrata — 30

Lettuce, kale, fresh and fried cauliflower, almond purée

Home Made goat cheese Gnocchi — 29

Squash purée, burrata, pumpkin seed, fried sage

Catch of the Day — 47

Jerusalem artichoke cake, purée and chips, fried maitake, veal stock sauce, caper and lemon

Pan-Seared Scallops — 45

Cauliflower steak, citrus supreme, oyster sauce, gingerbread crumble

Quebec Veal Tenderloin — 49

Cooked at low temperature, Swiss chard, 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*

Comtomme cheese aligot, carrots, chive, Bordelaise sauce

DESSERTS

Pumpkin Meringue Pie — 15

Pumpkin seeds ice cream

Brownie & Caramel— 15

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

Milk Chocolate and Fir Éclair — 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.