



À la Carte

SMALL PLATES

- Maple Squash (\$21) - curry. cilantro. burrata. quinoa.
- Edamame (\$21) - ginger. wasabi. lime. sesame.
- Trout (\$21) - raviolo. roe. fine herbs. cancalaise.
- French Onion Soup (\$27) - egg yolk. pecorino. soubise. chives.
- Scallop & Crab (\$29) - leek. parsley. garlic. brown butter.
- Acadian Chowder (\$31) - sturgeon. clams. cheddar. caviar.

MAINS

- Venison (\$34) - rigatoni. kale. ricotta. tomato. basil.
- Shrimp (\$35) - grits. chorizo. edamame. red pepper. ink.
- Mushroom (\$43) - linguini. pearl onion. boursin. truffle.
- Pickarel (\$49) - fennel. cabbage. bacon. meyer lemon.
- Beef Cheeks (\$52) - carrots. radish. turnips. cabernet franc.
- Dry Aged Duck (\$101) - asparagus. morel. koji. potato. demi. (served for 2).

DESSERT

- Citrus & Cream (\$23) - verbena. almond. meringue.
- Vanilla & Caramel (\$23) - popcorn. milk. burnt sugar.
- Hazelnut (\$23) - gianduja. feuilletine. cocoa.

GRAINS

- Bannock w/ berry jam (\$6)
- Sourdough w/ honey butter (\$6)
- Tasting menu (\$225)



Service included.