



## **STARTERS**

Maple Squash (\$21) - curry. cilantro. burrata. quinoa.

Edamame (\$21) - ginger. wasabi. lime. sesame.

Trout (\$21) - ravioli. 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.

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## **ENTRÉE**

Venison (\$34) - rigatoni. kale. ricotta. tomato. basil. chili.

Shrimp (\$35) - grits. chorizo. edamame. red pepper. ink.

Mushroom (\$43) - linguini. pearl onion. boursin. truffle.

Pickeral (\$49) - fennel. cabbage. bacon. meyer lemon.

Beef Cheek (\$52) - carrots. parsnips. turnips. cabernet franc.

Dry Aged Duck (\$101) - asparagus. morel. koji. potato. demi. (served for 2).

## **PASTRY**

Citrus & Cream (\$23) - verbena. almond. orange cream.

Vanilla & Caramel (\$23) - popcorn. milk. burnt sugar.

Hazelnut (\$23) - gianduja. feuilletine. cocoa.

