



March 21, 2018

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## Entrée

### TRUITE AMANDINE

Soous-vide Ontario rainbow trout. beets,  
French breakfast radishes, sea asparagus, almond brown butter

or

### TARTARE DE BŒUF

Ontario naturally raised beef, classic French seasonings,  
quail egg, frites, mustard & dikon micro greens

## PLAT

### CONFIT DE CANARD

5 spices duck confit, lentils "du Puy", butternut squash, zucchini,  
pearl onions, red wine reduction

or

### POISSON DU JOUR

chef's daily fish selection

## DESSERT

### GATEAU AU CHOCOLAT "WEISS"

flourless dark chocolate cake, Grand Marnier crème chantilly,  
orange & chili marmelade

or

### CRÈME BRULÉE

daily crème brulée

\$48