



HOLIDAY MENU

\$110 per person

feature drinks

WHATS YOUR WERTH 22

WERTHER'S ELIJAH CRAIG
VANILLA, EGG

HEART BEET OF JALISCO 22

CASAMIGOS BLANCO, THYME
DOMAIN DE CANTON, BEET, LIME

VIEUX CARRE 60

REMY XO, ANTICA VERMOUTH
BITTERS, BÉNÉDICTINE
FORTY CREEK DOUBLE BARREL

SERVED TABLE SIDE WITH
REMY LOUIS XIII- 260

to start

BRIE DE MAUX

STONEFRUIT COMPOTE
ROSEWOOD HONEY, CROSTINI

LEEK & POTATO

LARDON, GAUFRETTE
CARAMELIZED LEEK

ENDIVE

ONTARIO PEAR, PECAN
BLUE DE ELIZABETH

ACRAS

SALT COD CROQUETTE, HERBED AIOLI FALL
PEPPER CHUTNEY

OYSTERS

MIGNONETTE & LEMON

FOIE GRAS

FOIE GRAS TERRINE. BRIOCHE CROUTON
TEXTURE OF STONEFRUIT

entrée

52* BEEF

SOUS VIDE SHORTRIB, MAITAKE
PARSNIP, BROCCOLINI, BORDELAISE JUS

AGNOLOTTI

BUTTERNUT SQUASH, SAGE
WALNUT, PARMESAN FOAM

CAULIFLOWER

VADOUVAN SPICED CREMA
EGGPLANT.

BLACK COD

MISO BROTH, FARRO, BOK CHOY
CORIANDER OIL, CRISPY LEEK

TURKEY

POMMES PUREE, HARICOT VERT
CRANBERRY, STUFFING.

LAMB

CANADIAN LAMB SIRLOIN, SUNCHOKE
EGGPLANT, LAMB JUS

dessert

LA BUCHE NOISETTE

HAZELNUT MOUSSE YULE LOG
PRALINE CROUSTILLANT, HAZELNUT NOUGATINE

PROFITEROLE MENTHE ET CHOCOLAT

CHOUX PASTRY, CHOCOLATE CREMEUX
MINT ICE CREAM, DARK CHOCOLATE SAUCE

LA TARTE CHOCOLAT

64% MANJARI CHOCOLATE SOUFFLE
COCOA, VANILLA ICE CREAM

I BELIEVE IN MIRACLES 19

JACK DANIELS, FRANGELICO
CHOCOLATE, HAZELNUT PRALINE
FERRERO ROCHER

LE MONT BLANC

CHESTNUT CREAM, CRANBERRY
COMPOTE, CANDIED CHESTNUT