



LA TABLE DU CHEF

STARTERS

BEEF CARPACCIO

*CARPACCIO STYLE MUSHROOM
CRUSTED PRINCE EDWARD ISLAND BEEF,
MANCHEGO CHEESE, ENDIVES AND
BLACK GARLIC EMULSION*

OR

TROUT TATAKI

*SESAME-CRUSTED STEELHEAD TROUT,
CRISPY RICE, MAPLE AND GINGER*

SOUP

MAIN

PRIME RIB OF BEEF

*APPLE/MAPLE LACQUERED PRIME RIB,
FRICASSEE OF BEANS WITH WILD MUSHROOMS,
CONFIT POTATOES*

OR

MISO COD

*MISO-LACQUERED ALASKA COD,
ROASTED BRUSSELS SPROUTS AND ONIONS,
SHIITAKE PURÉE AND PUFFED RICE*

DESSERT CART