

## Appetizers

### Charcuterie Board 16

*foie gras parfait, country terrine, cod brandade,  
onion jam, cornichons, grilled toast*

### Cauliflower Velouté 13

*fried chickpeas, five brothers cheese,  
black garlic crème fraîche*

### Baby Kale & Spinach Salad 13

*poached cranberry, candied pecans,  
aged gouda, pear vinaigrette*

### Smoked Salmon Tartare 15

*sprouted lentils, sunchoke chips,  
oyster aioli*

### Prix Fixe Lunch Menu

*choose any appetizer, entrée & dessert  
45 per person*

## Entrées

### Winter Sandwich 19

*chef inspired*

### Local Arctic Char 27

*braised kale, saffron potatoes,  
rouille, winter vegetable broth*

### Confit Duck Leg 25

*roasted mushrooms, grilled radicchio,  
mashed sunchoke, port jus*

### French Omelette 18

*gruyère, winter greens, truffle vinaigrette*

### Squash Risotto 23

*crispy pancetta, toasted pumpkin seeds,  
fontina, chili oil*

### Craft Cut Striploin 32

*roasted carrots, soubise,  
pommes frites, madeira jus  
(+10 to prix fixe)*

*vegan & vegetarian options available - ask your server*

