



Plat Petit Beat Niq

-Maple Smoked Duck Breast Salad	14.00
spinach and grape seed oil salad, tomato, red onion, black currant gastrique	
-Lentil and Thyme Pate	10.00
du puy lentils, carrot and green onion slaw	
-Spring Creek Steak Tartare	14.00
Brassica horseradish Dijon, shallots and capers	
-Chicory Salad	10.00
meyer lemon vinaigrette, Fairwinds Farm goat cheese, boar bacon	
-Constructed Beet Salad	9.00
gold and striped dry roasted beets, white balsamic vinaigrette	
-Deconstructed Salad Nicoise	16.00
seared Ahi tuna, classic additions	
-Seared Scallops	12.00
with braised endive, grilled oranges, macerated strawberries	
-Spring Creek Steak Frites	18.00
7 oz., pomme frites, garlic aioli	
-Moules Frites	14.00
P.E.I. mussels, white wine, fresh herbs, smoked bacon and lamb sausage	
-Charcuterie tasting (for two)	22.00
pate, assorted meats and condiments	
-Duck confit (1 piece)	16.00
boar bacon cassoulet	
-Parisienne Dumplings	12.00
in house made gnocchi, beurre blanc, fresh herbs, prawns	
-Coq au Vin (1 piece)	16.00
classic red wine stock, bacon, pearl onions, with baquette	