



**RESTAURANT WEEK
EVERY DAY IS
BRUNCH
- 30 -**

TO START
(CHOOSE ONE)

SOUP DU JOUR
CHEF'S DAILY PREPARATION

CRISPY GOAT CHEESE CAKE
BEET PUREE, BLACKBERRIES, DILL,
BALSAMIC GLAZE

PUFF PASTRY TART
CRÈME FRAÎCHE, SPINACH, CONFIT TOMATO,
BASIL PESTO

ENTREE
(CHOOSE ONE)

OLD FASHION PANCAKES
LEMON CURD, GRAND MARNIER
MIXED BERRY COMPTE

GRILLED VEAL PAILLARD
ARUGULA, HEIRLOOM CHERRY TOMATOES,
SHAVED PARMESAN, LEMON VINAIGRETTE

MOULES WITH LOBSTER SAUCE
PRINCE EDWARD ISLAND BLUE MUSSELS

R.W. BURGER
CARAMELIZED ONIONS, BRIE CHEESE,
APPLEWOOD SMOKED BACON, FRIED EGG,
HAND-CUT FRIES



**RESTAURANT WEEK
DINNER
- 45 -**

TO START
(CHOOSE ONE)

TUNA TARTAR
MANGO SALSA, AVOCADO MOUSSE, CILANTRO
LIME SOY, CRISPY WONTON

DUCK LIVER PÂTÉ
TOASTED BAGUETTE, PICKLED ONIONS,
WHOLE GRAIN MUSTARD, CORNICHONS

CRISPY SQUID
CAPER DILL AIOLI, MARINARA SAUCE

ENTREE
(CHOOSE ONE)

SHORT RIB PARMENTIER
YUKON GOLD MASHED POTATO,
BLACK TRUFFLE EMULSION

HANGER STEAK AU BORDELAISE
PRIME CUT, WATERCRESS SALAD,
HAND-CUT POMMES FRITES (\$5 up charge)

BLACKENED ALASKAN COD
FARRO, SPINACH, WHOLE GRAIN MUSTARD
AND MAPLE REDUCTION

SEAFOOD RISOTTO
P.I.E. BLUE MUSSELS, SHRIMP, SQUID,
CLAMS, TOMATO, PEAS, PARMESAN,
LOBSTER COGNAC SAUCE

DESSERT
(CHOOSE ONE)

MACARON AND CAFE
MINI MACARONS WITH ESPRESSO OR
CAPPUCCINO

CHOCOLATE MOUSSE MARQUISE
COCONUT GELATO, RASPBERRY COULIS

MONDAY - FRIDAY ONLY ↔ **NO SUBSTITUTIONS, NO SHARING**