

\$45 Per Person
Three-course prix-fixe dinner

Starters

Sesame Feta

honey, raspberry coulis

Sizzling Shrimp Skillet

garlic — green herbs — baguette

Black Truffle Arancini

truffle mushroom risotto balls

Caramelized Onion & Goat Cheese Tart

slow-roasted tomato confit

Brussels Caesar

sautéed brussels sprouts tossed in a rich, house-made Caesar dressing, topped with a warm toasted Parmesan crisp

Mains

Spicy Vodka Orecchiette

orecchiette pasta - al dente - herbed ground turkey - peas - silky vodka sauce with a slight kick (vegetarian available)

Roasted Cauliflower Steak

herbed pearl couscous — sautéed mushrooms - lemon harissa bearnaise

Roast Chicken

perfectly roasted chicken with silky green peppercorn sauce — sautéed okra, cherry tomato, onion - rice pilaf

Seared Atlantic Cod

tarragon — capers — tartare beurre blanc (creamy white wine butter sauce with tangy notes of tartare) served with cous-cous and sautéed veggies

Wagyu Burger +6

cheddar cheese, caramelized onion, pickle - original poppy burger sauce.
pommes frites

Chimichurri Hanger Steak-Frites +8

pommes frites

Sweets

Brioche Bread Pudding

raspberry-blackberry coulis

Coconut Panna Cotta

With berries

Add Wine Pairing

\$18 Per Person

\$30 Per Person
Two-course prix-fixe brunch

Brunch

Eggs Benedict

choice of turkey bacon/Canadian bacon
choice of pommes frites/mixed greens

Eggs Florentine

spinach
add smoked salmon
choice of pommes frites/mixed greens

Goat Cheese Frittata

crumbled goat cheese - roasted tomato confit - scallions
Choice of pommes frites/mixed greens

Cheddar & jack cheese Frittata

sautéed bell peppers - scallion - pancetta
Choice of pommes frites/mixed greens

Shrimp and Grits

chicken sausage

Spicy Vodka Orecchiette

orecchiette pasta - al dente - herbed ground turkey - peas - silky vodka sauce with a slight kick

Lemon Dutch Baby

mixed berries & honey yogurt

Avocado Toast

everything bagel seasoning & mixed greens
add poached eggs

Salmon Burger

lightly breaded homemade salmon patty-brioche bun-pineapple cabbage slaw-chili-lime aioli
add pommes frites 5

Sweets

Brioche Bread Pudding

raspberry-blackberry coulis

2 Scoops of Gelato

choice of pistachio or stracciatella