

Raw Bar

Fresh Oysters 31/51

half or full dozen canadian oysters | mignonette | lemon | horseradish | d|bar hot sauce

Tuna Carpaccio 33

albacore tuna | rhubarb | charred strawberries | shiso | chives

Chilled Lobster Tail 41

green goddess dressing | finger lime | caviar

Smoked Salmon 33

horseradish cream | preserved lemon | capers

Shrimp Cocktail 30

brandy | cocktail sauce | lemon

Caviar

30g Imperial Daurenki 200

30g Imperial Ossetra 210

potato blinis | traditional garnishes

Salads

add chicken 16 add shrimp 21 add lobster 36
add smoked salmon 16 add striploin (10oz) 46

Kale Salad 28

tuscan kale | honey crisp apple | pecans | maple thyme vinaigrette

Mediterranean Power Lentil Salad 28

lentils | farro | herbed hummus | feta | pomegranate | lime

Spring Salad 24

mixed greens | cherry tomatoes | cucumber | red wine vinaigrette | avocado

Papaya Salad 28

green papaya | mango | green beans | crunchy vegetables | thai dressing

Appetizers

Chilled Carrot-Ginger Velouté 21

coriander lime crema

Pita & Dips 23

roasted pepper & feta | herbed hummus | hand rolled pita
add pita 4

Tartare de Boeuf 32

hand cut parisien beef tartare | pickled vegetables | endive

Burrata 33

basil pesto | tomato | balsamic pearls | gnocco fritto

Baby Gem & Endive 31

creamy parmesan dressing | anchovies | crispy bacon crust

Beignets de Calamars Frits 33

beer batter calamari | kaffir lime coconut sauce

Roasted Beets & Labneh 28

basil oil | puffed amaranth | mustard vinaigrette

Chorizo 26

mexican chorizo | roasted potatoes | manchego cheese

Charcuterie

Jambon de Paris

traditional french style ham

15

Seasonal Terrine

17

Pâté en Croûte du Chef

mustard | cornichons

21

Duck Prosciutto

dry-cured duck breast | thyme | rosemary

15

Saucisson Sec

dry sausage with pork | garlic | black pepper

15

Jamón Ibérico

"Cinco Jotas"

100% acorn fed pata negra ham | pan con tomate

64

Chicken Liver Mousse

strawberry jam

12

Charcuterie Tasting

selection of pâtés and cured meats | condiments | mustard

small 33 | large 54

Main Courses

d|Burger 36

wagyu | iceberg lettuce | pickled jalapeño | pork rillion | raclette cheese | frites

sub salad 4
substitute lettuce wrap 2

Grilled Cornish Chicken 43

tandoori cornish chicken | pea pilaf | harissa | pea shoot salad

Mahi-Mahi 41

champagne beurre blanc | caviar | asparagus | smoked salmon pearls

Caserecci Marinara 33

san marzano tomatoes | fried capers | lemon ricotta

Moroccan Couscous 33

carrots | fennel | summer squash | cashews
harissa & coriander yogurt

Steak Frites 62

10oz prime striploin | béarnaise | pommes frites
sub salad 4

Grilled Branzino 86 (serves 2)

butterflied whole branzino | moroccan couscous | orange sauce vierge | asparagus

Rib Eye 120 (serves 2)

16oz Ontario prime dry-aged rib eye | beef jus | pommes frites

Sides

Blistered Shishito Peppers 14

Grilled Asparagus 21

lemon vinaigrette | micro greens

Parmesan & Truffle Frites 20

truffle aioli | chives

Sugar Snap Peas 16

ginger | garlic | sichuan pepper

Frites 12

Cheese

3 for 21 | 5 for 33

Cendrillon 8

pasteurized ash goat | soft,
ripened

Comté 8

raw cow | firm, sharp

Brie de Meaux 8

pasteurized cow | tangy |
creamy

Bleu Bénédictin 8

pasteurized cow | buttery |
nutty

Ossau-Iraty 8

sheep raw | sweet nutty

Desserts

Chocolate & Vanilla Profiteroles 17

puff choux | vanilla ice cream | chocolate sauce

Dulce de Leche Cake 16

tres leches sponge | dulce de leche whipped ganache |
crispy chocolate pearls

Tiramisu 16

coffee and chicory soaked lady fingers |
mascarpone mousse | double chocolate biscotti

Crème Brûlée 17

tahitian vanilla custard | caramelized sugar | lemon madeleine

Ice Cream & Sorbet 4 (scoop)

please ask your server for our selection of flavors