

## SMALL PLATES

**Lobster Beignets**

sweet corn succotash, avocado cream, lemon aioli 14.

**Tomato Galette**

smoked black tomatoes, thyme, caramelized onion  
& smoked cheddar shortbread crust 9.

**Beef Tartare**

smoked mushroom aioli, Dijon, shallot, lemon, capers,  
house truffle oil, cured egg yolk, crostini 15.

**Seared Scallops**

anduja sausage, roasted fingerlings, 'Kinsip' apple brandy  
cream, shaved apple & celery garnish 16.

**Poulet Frites**

battered chicken skins, spicy tamarillo honey 7.

**Poutine**

frites, veal jus, duck confit, St. Albert cheese curds  
sm. 15. lg. 19.

**Beet Tartare**

salt baked beets, pickled shallots, black olive tapenade,  
horseradish crème fraîche,  
pumpnickel-pecan crumble 12.

## FRESH OYSTERS

**Daily Mignonette & hot sauce** m/p

## SOUPS

**French Onion**

caramelized onions, veal jus, sourdough crouton,  
gruyère 10.

**Du Jour** p/a

## GREENS

**Beet Salad**

roasted heirloom beets, smoked isabirra goat cheese,  
toasted pecans, harissa vinaigrette 14.

**Salade De Kale**

iceberg wedge, fried pork belly,  
'highland' blue cheese crumble, chives, asiago crisp,  
blue cheese dressing 17.

**Chien Hiver**

little gem, spiced pears, roasted squash,  
pickled radish, chilled green peas, crackling,  
smoked ricotta, pumpnickel croutons,  
caramelized onion & fennel vinaigrette 17.

*Add pulled chicken 6. braised pork belly 6. duck confit 9.  
ocean wise shrimp 12. 8 oz. flat iron steak 15.*

## CHARCUTERIE &amp; CHEESE

*daily selection of house made terrines, foie gras torchon,  
pickles & mustard, market selection of cheeses & meats,  
fresh baked bread m/p*

## LARGE PLATES

**Forage**

squash rillettes stuffed w/ mushrooms, herbed pine nuts & cashew truffle cheese,  
ratatouille, seasonal vegetables 19.

**Lobster 'Mac n Cheese'**

gruyère, wildwood & pecorino cheese, creamy béchamel, black truffle,  
butter poached lobster & biscuit crumbs 32.

**Fish**

market selection, seasonal accompaniments m/p

**Red Mussels**

red wine, marinara, shrimp, lardons, peppers, shallots, cilantro, crostini 23. w/frites add 4.

**White Mussels**

white wine, mushroom duxelle, shallots, garlic, herbs, butter, crostini 17. w/frites add 4.

**Slow-Roasted Chicken**

purple sweet potato, market vegetables, red wine-thyme jus 25.

**Lobster Roll**

butter-poached lobster, lemon, dill, black garlic aioli, grilled milk bun 24.

**Duck Two Ways**

smoked duck breast, confit thigh, herb-roasted potatoes, seasonal vegetables, blueberry-juniper compote 29.

**Choucroute Garni**

braised pork belly, house farmers sausage, boiled potatoes, stewed cabbage, caramelized onions & sauerkraut 17.

**Steak Frites 'Enright Cattle Co.' Choice Cut** m/p **'AAA' Alberta Flat Iron** 27.

mushroom ragoût, maître d'hôtel butter, frites

**Reverse-Seared Beef Tenderloin**

8 oz. hardwood-smoked, creamy purple corn polenta, warm beet & Brussels sprout salad,  
roasted black garlic, smoked mushroom jus 42.

**Chien Burger**

'Enright Cattle Co.' beef, little gem, house pickles, pork belly, house-smoked cheddar, fig & onion jam,  
butter-grilled bun 19. *add an egg 2.*

