



Lunch Menu

Starters

Housemade & Local Charcuterie with Selection of Artisanal Cheeses from Cheese Boutique
-38-

Sweet Onion & Cider Soup, Crème Fraiche, Puffed Grains
-14-

Chardonnay Steamed P.E.I. Mussels, Fennel Pollen Cream, Grilled Bread
-18-

Roasted Heirloom Beets, Whipped Goat's Cheese, Toasted Hazelnuts, Dill Vinaigrette
-18-

Endive & Radicchio Salad, Candied Apple, Toasted Walnuts, Sweet & Smoky Vinaigrette
-16-

Mains

Pan Seared East Coast Scallops, Fried Pork Belly, Corn, Pingué's Cacciatore, Salsa Verde
-30-

Duck Confit with Braised Lentils, Fried Egg, Sherry Vinegar
-32-

Housemade Tagliatelle, Autumn Mushrooms, Shaved Parmesan, Truffle Cream
-29-

Lobster Club on Duck Fat Fried Sourdough, Double Smoked Bacon, Whipped Goat's Cheese
Local Salad Greens with Burgundy Truffle
-40-

Steak Frites with Grilled Beef Flank, Cafe de Paris Butter, Rosemary Salted Frites, Red Wine Jus
-38-

Dessert

Vanilla Creme Brûlée with Brown Butter Madeleine Cookie
-10-

Lemon & Basil Tart with Honey and Fennel Pollen Ice Cream
-12-

"S'mores" with Dark Chocolate Crèmeux, Marshmallow, Graham Cracker Ice Cream
-12-

Vegan options available upon request
Please inform your server of any dietary restrictions or allergies

Thank you for joining us. We hope you enjoy your experience