



APPETIZERS

SPINACH SOUP 16

Buckwheat tempura walleye pike, tapioca with curry flavors, coconut

PETITE MARMITE 16

Oxtail and capon consommé, vegetables, marrow

OYSTERS 22

Toasted brown rice~laver tea, pumpkinnickel canapé, soy~yuzu mignonette

HOUSE CURED AND SMOKED TASMANIAN SEA TROUT 17

With fennel panna cotta, lightly pickled blood orange, marcona almonds

PÂTÉ CAMPAGNE 18

Country style duck pâté, vegetables in puff pastry with mustard, endive

OUR GROWER'S EARLY SPRING SALAD BOWL 15

With hazelnut vinaigrette and brioche croutons

BOUDIN BLANC 18

Chicken and foie gras sausage, our lardons, braised red cabbage, poached raisins

SANDWICHES

JAMBON BEURRE 26

Our baguette, butter, ham

MIRABLINI 25

Buckwheat blini with roasted mushrooms and spring vegetables

BELLEBURGER 28

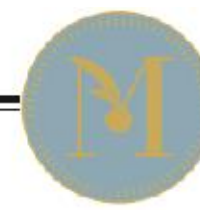
Madeira caramelized onions and melted cave aged gruyere, choose wet or dry

OPEN FACE WAGYU FLANK STEAK 27

On griddled whole wheat with comté cheese, chard and sauce of vin jaune from Jura

OPEN FACE SOFT SHELL CRAB SANDWICH 27

Remoulade, crispy scallion and lemon



ENTRÉE SALADS

ORA KING SALMON 26

Ora King salmon slow cooked with a soft herb and ginger crust, roasted beets and purple potatoes with yuzu marmalade

GILSON MARTIN PENNSYLVANIA RAISED LAMB 27

Grilled loin, sweet and sour mushrooms, vegetable crepe

BEEF TARTARE MIRABELLE 26

Hand diced Angus beef poached egg, potato brioche, accoutrements

YELLOWFIN TUNA NIÇOISE 28

Our confit tuna, arugula, devilled egg, black olive paste, sweet pepper bavaroise

MAIN PLATES

OVEN ROASTED POUSSIN 28

Sauce of morels, asparagus, crayfish and wheatberries

BAVETTE AND BLEU 29

Grilled bavette steak, boston wedge with Roquefort, bordelaise sauce

BOUILLABAISSE MIRABELLE 29

Fish and shellfish of the season in a flavorful broth scented with pernod

NOVA SCOTIA HALIBUT 29

Romaine lettuce braised with mint, peas and tom thumb potatoes

YUKON GOLD POTATO AND NETTLE GNOCCHI 27

Swiss chard stems, peas and goat cheese fondue

CHAPEL HILL FARMS VEAL TONGUE 28

In a flavorful broth pot au feu style with foie gras and traditional garnish