



DINNER

bistro

~SHARE~

CALAMARI

FRIED OR GRILLED

Dusted in Fennel Pollen with Spicy Citrus Sauce \$13.50

FROG LEGS

'Meunière' with Cannelini Bean Purée, Pesto & Garlic Chips \$13.50

CRAB & SHRIMP

BEIGNET FRITTERS

Spicy Lemon Jam, Mango Purée, & Celery Leaves \$14.95

MUSSELS &

VEGETABLE

POT-AU-FEU

In White Wine, Lemon-Grass Broth \$12.75

STEAK TARTAR

Truffle Salted Fingerling Potato Chips \$14.00

SMOKED SALMON

'Properly Garnished' with Potato Blini, Boiled Egg, Capers, Shallots & Lemon \$13.00

JONATHANS

CHARCUTERIE

BOARD

Maison de Savoie, Baumann Farm Smoked Summer Sausage, Ontario Cappicola, Buffalo Mozzarella & Toasted Olive Oil, Anise Bread \$14.00

~PLATS PRINCIPAUX~

LOBSTER SOUFFLÉ

French Brie, Asparagus, & Fine Herbs \$21.95

ROASTED MUSHROOM SOUFFLÉ

Arugula, Snow Goat's, White Truffle Oil \$19.50

POACHED SHRIMP SOUFFLÉ

Roasted Corn, Jalapeño & Garlic Confit \$19.75

SEAFOOD ZARZUELA

Spanish Seafood Stew Operetta, a Hazelnut, Romesco, Sofrito mélange so festive it resembles a light hearted musical \$29.95

SALMON

Pan-roasted Atlantic Salmon with Citrus Braised Endive, Fregola Couscous & Sultana Raisin Butter \$28.95

STEAK FRITES

New York Striploin with Pommes Frites Tossed In Gremolata & Peppercorn Porto Sauce \$29.75

GRILLED BISON BAVETTE

With Grilled Asparagus, Mushrooms, Red Onion, Grilled Bread & 12 Year Old Balsamic \$26.50

RIGATONI 'VONGOLE'

With Lamb Merguez Sausage, Clams, Rapini, Basil Pesto & Pinenuts \$23.75

FRESH PAPARDELLE

'Putanesca'- Roasted Scallops, Wild Shrimp, Olives, Chilies & Tomato Fondue \$24.95

LINGUINE & GRILLED CAPON

With Fresh Corn, Double Smoked Bacon, & Truffled Butter Broth \$23.75

GOURMET BURGER

Ground 'AAA' Alberta Beef Striploin topped with **Époisses Cheese & Beet Chips** On a Ciabata with Specialty Condiments & Pommes Frites Tower \$22.50

~CLASSICS~

FOIE GRAS

TERRINE

With Maitre D'hôtel Butter and Toast Points \$13.00

HEIRLOOM

TOMATO GAZPACHÓ

With Toasted Almonds & Spanish Olive Oil \$10.00

BEER BRAISED

BEEF BARLEY

SOUP

Pearl Barley, Caramelized Fennel, & Parsnip \$9.25

POT OF LOBSTER

With Mussels, Crab & Thai Curry Coconut Broth \$13.95

BRIE FRITTER

Fried Spinach & Red Currant Cumberland \$13.95

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~SALADES~

GOAT'S CHEESE

Pecan crusted with Organic Mesclun, Apple-Fig Mostarda & Verjus Dressing \$13.95

CAESAR SALAD

With a Parmigiano Reggiano Crisp \$11.75

ORGANIC GREENS

With Shallot-Ice Wine Vinaigrette, Shaved Radish & Sunflower Seeds \$11.75