

~APPETIZERS~

**TOGARASHI
CRUSTED TUNA
TATAKI**

On Surō Vegetables with
Kewpie Sauce,
Fresh Mango Coulis,
Red Chili Oil & Tobiko
\$18

BRIE FRITTER

Fried Young Kale &
Red Currant Cumberland
\$15.50

FOIE GRAS TERRINE

Madeira Gelée, Toast Points
\$16.50

~SALADS~

**ALMOND CRUSTED-
GOAT CHEESE**

On Organic Greens Dressed
in a "Green Goddess"
Emulsion \$14.75

CAESAR

With Romaine, Bacon and
Parmigiano Reggiano Crisp
\$13.75

**ARUGULA &
SWEET PEA SALAD**

Smoked Salmon Ribbons,
Local Ricotta & Tendrils
In a Grapefruit Vinaigrette
With Crispy Fig
\$16

MAINS

~PLATS PRINCIPAUX~

LOBSTER SOUFFLÉ

French Brie, Asparagus, & Fine Herbs \$24.50

MUSHROOM SOUFFLÉ

Snow Goat Cheese, Leeks & Truffle Oil \$22

WILD SHRIMP SOUFFLÉ

Fresh Peas, Ricotta & Lemon Zest \$23.50

J-BISTRO BURGER & FRITES

'1855' Premium US Black Angus Striploin Burger
**Chili Cucumber Salsa &
Spanish Goat Cheese** \$28

PAN ROASTED SALMON

On Hibiscus Flower Sushi Rice
With Sesame Choy, Glazed Turnips &
Wild Plum Coulis \$31

**SICHUAN PEPPERCORN BISON
HANGER STEAK**

On Crispy Glass Noodles, Sautéed Choy,
Wild Mushrooms, Leeks, Snow Peas &
Shallot-Fermented Black Bean Sauce \$36

NEW YORK STEAK FRITES

'1855' Premium US Black Angus Striploin
Topped with Truffled Marrow Butter, Peppercorn
Porto Sauce & Persillade Pommes Frites
\$36 – 8oz. or \$42 – 12oz.

BRAISED PORK CHEEK "AU VIN"

Double Smoked Bacon, King Oyster Mushrooms,
Pommes Purée, Haricots Verts, Crispy Torchon &
Foie Gras Buttered Braising Jus \$31

TOASTED BUCATINI PUTTANESCA

With Roasted Sea Scallops, Grilled Octopus, Olives,
Capers & Arugula
In an Herbed Tomato Fondue \$32

~ APPETIZERS ~

BEET-MISO BROTH

With Wild Mushrooms,
Greens & Scallions \$12

CALAMARI

FRIED OR GRILLED
With Coconut Thai Curry
Sauce & Pea Shoots
\$15.50

MUSSELS

MARINIÈRE

Steamed in White Wine with
Shallot, Leek, Garlic & Kale
\$14.50

PORK CHEEK

CARNITAS

MINIATURE TACOS

Chimichurri, Micro Sprouts
\$15

THAI BASIL,

SCALLOP & CORN

FRITTERS

In a Green Chili Sauce With
Spun Vegetable Salad
\$16

SPICY CAPPICOLLA

PIZZA

With Roasted Peppers,
Basil Pesto & Arugula
\$23

GRILLED SHORT

RIBS

Korean Style Short Ribs in a
Sesame Marinade with
Cucumber Kimchi
\$16.50

~SPECIALS~

COLD APPETIZERS



OYSTERS

On the half Shell
"Chippigane's" &
"Shiny Sea's" \$18.50

**TRADITIONAL STEAK
TARTAR**

With Brioche Toast Points
\$16

~SPECIALS~

MAINS

PAN ROASTED RED SNAPPER

In a Northern Thai Coconut Curry Broth
With Wild Shrimp, Pickled Mustard Greens,
Sea Beans, Snow Peas, Crispy Egg Noodles & Lime
\$39

RIGATONI & GRILLED CHICKEN

With Local Ricotta Cheese, Sweet Peas, Basil, Black
Pepper & Tendrils \$30

DUO OF QUAIL

Seared Breasts & Crispy Legs With Baby Carrots,
Green Beans & Basil in a Housemade Thai Green
Curry-Coconut Sauce on Jasmine Rice \$32

~SPECIALS~

HOT APPETIZERS

PAN FRIED

**BEEF & LOBSTER
GYOZA DUMPLINGS
(3 PC)**

Traditional Dipping Sauce &
Yuzu Citrus Fluid Gel \$15

**CAULIFLOWER-
SPINACH SOUP**

In a Matcha Broth with
Wild Mushrooms,
Pickled Pear &
Spicy Cashews \$13