



TO BEGIN

Caviar

blini, egg white, egg yolk, crème fraîche, chives

Acadian 170
Osetra 320

Half Dozen Oysters

Daily Selection

tarragon mignonette, lemon, seaweed butter, crostini | 24

SEAFOOD PLATTERS

Petit Plateau

6 oysters, 3 poached shrimp, 2 alaskan king crab legs,
3 mussels escabeche, octopus salad | 98

Grand Plateau

12 oysters, 6 poached shrimp, 4 alaskan king crab legs,
6 mussels escabeche, octopus salad | 190

add Acadian caviar 140
add Osetra caviar 290

APPETIZERS

Maple Squash Soup

parmesan foam, grilled baguette,
espelette crème | 14

Chicory Herb Salad

pickled apple, whipped feta, rye bread seed,
sherry vinaigrette | 16

Pickled Beets

preserved rhubarb, blue cheese, charred onion,
hazelnut, orange | 16

Charred Baby Leek

hazelnut vinaigrette, homemade smoked ricotta,
flax seed cracker | 16

Tuna Pastrami Crudo

siracha slaw, cilantro vinaigrette,
lemon pepper chips | 19

Lobster Burratta

pickled tomato, spiced pumpkin seed,
whole grain crostini, green goddess dressing | 21

Octopus à la Plancha

crispy baby artichoke, lemon yogurt, carrot,
smoked paprika, barigoule vinaigrette | 24

Smoked Scallop

caviar cream, beetroot tartare,
cauliflower, watercress | 21

Steak Tartare

pickled mushroom, grainy mustard,
spicy tomato jam | 16

Crispy Pork Belly

kale, mint, pickled jalapeño,
salsa roja, quinoa chip | 18

MAINS

Market Fish of the Day

sauce vierge, sweet potato puree, crispy quinoa ragout, roasted
heirloom baby carrots | 32

Branzino

pea & mint purée, wild rice, preserved lemon, purple kale | 36

Duck Breast

green tomatillo, pumpkin, foie gras, pickled spring onion,
crispy rice | 36

Agnolotti

celery root, mushroom, truffle cream, balsamic gastrique | 21

Louix Burger

triple cream brie, foie gras, tomato compote | 29

Pastrami Short Rib

preserved baby beet, horseradish, herb crouton | 32

Steak

8oz filet | 42
16oz ny strip loin | 46
34 oz tomahawk | MP

SIGNATURES

Whole Truffle Chicken

(to share)

served two ways, charred baby leeks, truffle jus | 75

Dover Sole Meunière

seaweed salted butter | MP

SIDES

Green Beans

smoked bacon, blue cheese | 11

Potato Pûrée

truffle, scallion | 9

Charred Broccolini

olive oil, lemon, chili | 11

French Fries

parmesan, truffle aioli | 9

Mushrooms

sherry wine cream,
tarragon | 9

Truffle Mac & Cheese

herb breadcrumb | 11

Executive Chef Guillaume Robin

SPARKLING

	<i>5oz</i>	<i>bottle</i>
Prosecco, Fidora NV Veneto, Italy Glera	15	75
Cava Casa Mariol, 'Brut Nature' NV Catalonia, Spain	17	85
Tawse, Spark 2017 Niagara, Ontario Reisling	18	90
Laurent-Perrier, 'La Cuvée Brut' NV Champagne, France Pinot Noir Chardonnay	35	180
Laurent-Perrier, 'Cuvée Brut Rosé' NV Champagne, France Pinot Noir	45	225
Krug, 'La Grande Cuvée' NV Champagne, France Pinot Noir Chardonnay	170	850

5oz 9oz bottle

WHITE

Cave Spring Dry 2016 Niagara, Ontario Reisling	14	25	70
Fidora 2016 Veneto, Italy Pinot Grigio	16	29	80
Ant Moore Estate 2017 Marlborough, New Zealand Sauvignon Blanc	17	30	85
Domaine De La Bretonnière 'Muscadet Sur Lie Sèvre Et Maine' 2017 Loire, France Melon De Bourgogne	17	30	85
Domaine Du Salvard 2017 Loire, France Sauvignon Blanc	21	37	105
DeLoach Vineyards 2015 Russian River Valley, California, U.S.A Chardonnay	23	41	115

ROSE

Jules 2017 Côte de Provence, France Grenache Cinsault	17	30	85
Rosewood Estates, 'Provocateur' 2017 Creek Shores, Niagara, Ontario Gamay	19	34	95

RED

Pearce-Predhomme 2016 Willamette, Oregon, U.S.A. Pinot Noir	20	36	100
Blanville, 'Horus' 2014 Languedoc, France Grenache Syrah Carignan	16	28	80
Malivoire, 'Wismer' 2016 Niagara, Ontario Cabernet Franc	17	30	85
Assuli Ruggiero 2015 Sicily, Italy Syrah	18	32	90
Finca Decero, 'Remolinos Vineyard' 2016 Mendoza, Argentina Malbec	23	39	115
Duckhorn, 'Decoy' 2016 Sonoma, California, U.S.A Cabernet Sauvignon	25	45	125

DINNER