

POMPETTE

WINE | COCKTAIL | FRENCH CUISINE
FOOD MENU

SOURDOUGH BREAD, CHAGNON BUTTER | 6

MARINATED OLIVES | 5

LEEKS IN VINAIGRETTE, SLOW COOKED EGG YOLK, MUSTARD | 13

PÂTÉ EN CROUTE, PICKLES | 14

SALMON GRAVLAX, LOVAGE CREME FRAICHE. | 15

VITELLO GRIBICHE, RADISHES | 18

SCALLOPS, TURNIPS; GUANCIALE, HORSERADISH BUTTER. | 27

MUSSELS ESCABECHE, WATERMELON & ALMONDS | 19

ONTARIO MORELS, JURA WINE SAUCE, COMTÉ 18 MONTHS | 21

ZUCCHINI FLOWERS, SHRIMP,

SPOTTED PRAWNS BISQUE & FENNEL | 26

TAMARACK FARM BERSHIRE PORC

BROCOLI, CONFIT SHALLOT & POTATO ESPUMA. | 32

HAKE, CAULIFLOWER GRENOBLOISE. | 28

CHICKEN BREAST, APRICOT & ALMOND

PEAS & CHANTERELLE | 33

CHEESE OF THE DAY.

DESSERTS OF THE DAY