

# Step back in time

NOVEMBER 18, 2018

## *To Start*

### BISON CARPACCIO

*shaved Farm House fermière cheese,  
extra virgin olive oil, micro greens*

## *To Enjoy*

### SMOKED SALMON CROQUE MONSIEUR

*emmental cheese, toasted brioche,  
sunnyside egg, béchamel cream*

## *Fritée*

### SALMON CHORON

*seared sockeye, tomato spiked hollandaise, Canadian grain  
pilaf Provençal (quinoa, farro, black barley)*

## *Dessert*

### APPLE CUSTARD PIE

*rich cream custard, brûlé granny smith, chantilly cream*

\$55 PER PERSON

*taxes & gratuity not included*

