FLEUR DE SEL A LA CARTE MENU
FALL 2018

FIRST COURSE

Salade de Tomate
tasting of Hutten Farms tomatoes; tomato confit, tomato tartare,
fried green tomato, tomato & basil sorbet, micro mix *16*

Oysters & Caviar
Foxley River oysters, Acadian wild sturgeon caviar, vichyssoise,
grilled leeks, smoked salmon, cucumber, dill, crème fraiche *16*

Tuna
Albacore Tuna carpaccio, eggplant caviar, basil, charred tomato,
grilled haricot verts, saffron mayonnaise, garlic confit *18*

Venison Tartare
Oulton's venison, shallots, chili, golden beets, quail's egg,
piments de padron, LF bakery ficelle, black berry jus *16*

Pig's Head Agnolotti
pig's head & mascarpone agnolotti, crispy pig's jowl,
pickled shallots, chanterelle cream *16*

Foie Gras
seared Nova Scotian foie gras, brioche toast, Annapolis peach glaze,
foie gras cromeski, pea shoots,
torchon de foie gras, plum compote, fleur de sel *25*

MAIN COURSE

Mackerel Escabèche
olive oil poached mackerel, vegetables à la Grecque, white onion, tarragon *30*

Lobster
butter poached Nova Scotia lobster, warm potato & fennel salad,
spinach, lobster vinaigrette *40*

Scallops
seared Adams & Knickle scallops, braised oxtail, white carrots,
pickled purple carrots, oxtail broth, carrot emulsion *36*

Beef
Atlantic beef tenderloin, potato pavé, rappini, veal jus *40*

Sweetbreads
roasted veal sweetbreads, pommes purée,
swiss chard, apple purée, veal jus *32*

Squab
Quebec pigeon, valley corn, 'dirty' Bomba rice,
stewed plums, foie gras & truffle mousse, jus de volaille *38*

DESSERT

Île Flottante
poached meringue, coconut crème anglaise,
lime & pineapple *14*

Crème Brulée
autumn spiced Chantilly, apple, rosehip *14*

Fondant au Chocolat
dulce de leche, smoked ice cream, hazelnuts, blackberry *14*

Selection Of Cheeses
Hercules de Charlevoix, Magi de Madawaska, Bleu d'Auvergne,
candied almonds, apple compote, honey comb, house made crackers & bread *16*

**vegetarian Main Course Available Upon Request
wine pairings available $45/person