

# GRETA SOLOMON'S

DINING ROOM

Pain avec Beurre | sourdough + cultured butter \$7

Olives Niçoise | orange + rosemary \$8

Huîtres | east coast oysters, horseradish, lemon, hot sauce \$24 / \$46

Jambon & Fromage Croquettes | sauce andalouse \$14

Bone Marrow | garlic-parsley breadcrumb, toast \$15

Pâté de Foie | chicken liver pâté, grainy mustard, cornichon, baguette \$17

Salade Sucrine | boston & frisée lettuce, assorted nuts, shaved fennel, grapefruit, fines herbes dressing \$16

Escargot de Bourgogne | roasted garlic butter \$18

Classic Parisienne Steak Tartare | baguette \$19 app / \$26 main

Morue Atlantique | hand and line caught atlantic cod, haricots verts, onion soubise, crispy chives \$32

Magret de Canard | duck breast, du puy lentil salad \$34

Steak Frites | 6 oz bavette + duck fat fries, aioli \$35

Side Broccolini with Almonds \$10

Side Bread \$3

Crème Caramel \$12

Crèmeux au Chocolat | seasonal berries \$14

## Fromage

\$10 oz (2 oz min)

Madeline | *pasteurized sheep's milk cheese, soft young bloomy rind, creamy* | Quebec

Crottin du St Germain | *pasteurized goat milk, soft, crumbly, delicate* | France

Chabichou du Poitou AOP | *unpasteurized goat milk, soft, salty, savoury, tangy* | France

Grande Crème | *pasteurized cow milk, double cream hand churned brie, buttery, slightly tart* | France

Canotier de l'Isle | *unpasteurized cow milk, firm, creamy, nutty* | France

Hercule De Charleviox 1608 | *pasteurized cow milk, firm, nutty, smooth* | Quebec

Mimolette | *pasteurized cow milk, hard & firm, fruity, nutty, notes of caramel* | France

Comté | *unpasteurized cow milk, firm, creamy butter texture* | France

Bleu d'Élizabeth | *unpasteurized cow milk, semi-soft, buttery, notes of hazelnut* | Quebec

St. Agur | *pasteurized cow milk, creamy blue, buttery, sharp, spicy* | France