

# GRETA SOLOMON'S

DINING ROOM

Pain avec Beurre | sourdough + cultured butter \$7

Olives Niçoise | orange + rosemary \$9

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

Saucisson Sec | dry cured pork sausage, cornichon, dijon \$12

Fromage | selection of cheese with accoutrements \$10 oz (2 oz min)

Pâté de Foie | chicken liver pâté, pear & ginger chutney \$17

Jambon & Fromage Croquettes | sauce andalouse \$14

Salade de Carottes | julienne carrots, chickpeas, mint, preserved lemon \$16

Salade Petite Bijou | gem lettuce, pistachios, fines herbes dressing \$16

Classic Parisienne Steak Tartare | quail egg, horseradish, crostini \$23

Magret de Canard | duck breast, du puy lentils, glazed carrots \$35

Steak Frites | 6 oz bavette + duck fat fries, aioli \$36

Tarte à l'oignon | onion tart with chèvre, mâché salad \$32

Baffin Island Arctic Char | wild caught sustainable arctic char, haricots verts, onion soubise, roasted cherry tomatoes \$33

Broccolini with Slivered Almonds \$15

Glazed Carrots | toasted herb breadcrumbs \$14

Crème Brûlée | madagascar vanilla \$12

Crèmeux au Chocolat | pistachio \$14

Tarte au Citron | lemon tart, rhubarb compote, sweet cream \$12

Ice Cream or Sorbet du Jour \$12

## Fromage

Le Chabichou d' Antan AOP | *unpasteurized goat milk, soft, salty, savoury, tangy* | Poitou-Charantes, France

Velençay Fermier | *unpasteurized goat milk, soft, charcoal rind, fresh, citric taste, nutty* | Le Berry, France

Fleur de Ré | *pasteurized goat milk, semi-firm, delicate, refined* | Poitou-Charantes, France

Brebirousse D'Argental | *pasteurized sheep's milk, savoury, creamy, nutty, complex* | Lyon, France

La Madelaine | *pasteurized sheep's milk, soft young bloomy rind, creamy* | Racine, Quebec

Ossau-Iraty | *unpasteurized sheep's milk, semi-hard, sweet nutty & lanolin notes* | Occitan-Basque, France

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

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

Comté Rivoire-Jacquemin 18 Month | *unpasteurized cow milk, firm, creamy butter texture* | Jura, France

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

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