

GRETA SOLOMON'S

DINING ROOM

Blackbird Baking Co. organic sourdough baguette + butter \$7

Olives Niçoises | warm olives, orange + rosemary \$9

Huîtres | East Coast oysters on the half shell, horseradish, lemon \$24 / \$46

Fromage | selection of 3 French cheeses with accoutrements \$28

Salade César | baby gem lettuce, lardons, fines herbes dressing, duck fat croutons \$18

Pâté de Foie on Toast | chicken liver pâté, cherry compote + pickled mustard seed \$17

Escargots | persillade butter, Brussels sprout, mushrooms, spicy breadcrumbs \$24

Salade de Betteraves | roasted beets, pumpkin seed praline, pesto, mint vinaigrette \$18

Risotto à l'orge | barley risotto, butternut squash, toasted walnuts, Espelette honey, sage, parmigiano \$32

Steak Tartare | Woodward Meats Ontario AAA beef, quail egg, horseradish, crostini \$36

Magret de Canard | Hudson Valley Farm Moulard duck breast, braised cabbage, celery root purée, sherry gastrique, duck \$35

Steak au Poivre | Woodward Meats 6 oz Striploin, served med rare + peppercorn sauce, purée de pomme de terre, scallions \$40

Crème Brûlée | madagascar vanilla \$12

Chocolate Mousse | feuilletine, hazelnuts \$14

Sticky Bread Pudding | sourdough, miso caramel \$13