

Join us for Easter Lunch Sunday April 4th

Easter is the perfect day to enjoy some great food with those closest to you. (19+)

Seven Course Tasting MENU

\$65/person OR \$105/person includes wine pairing

Juniper Farm egg

Lobster butter + Acadian sturgeon caviar + toast

Anna, Cava Brut (Spain)

House smoked salmon benny

Rosti + poached egg + dill + fried capers + bearnaise

Formigo, Albarino (Spain)

Foie Gras Torchon

Cherry maple puree + pickled apple + apple purée + candied pecans

2010 Chateau Suduiraut 1er Cru Classé, Sauterne (France)

Maple & chili glazed pig cheek

Pancake + whipped Jerusalem artichoke butter + celery root +
apple + red cabbage + pickled mustard seed

30 Bench, Riesling (Niagara)

Cavatelli "de pepe"

House cavatelli + pecorino + brodo + black truffle

Deltetto, Cortese di Gavi (Italy)

Sunday Roast

Braised beef + robuchon potatoes + carrot + gravy

Les vieux armes, Bordeaux

Smoked Maple Cream and White Chocolate Mousse

Seabuckthorn, brown butter granola, roasted cranberry

Izere Coffee, Ottawa, ON

Seatings Available at:

12pm & 3pm

Reservations by phone only at 613-421-1444 (Limited seating available)

(Substitutions politely declined)