

Brioche à Tête \$8
Rosemary glaze & whipped butter

Paté Maison \$14
Pork, foie gras,
pistachio & cranberry

Marinated Olives \$6
Fennel, orange & chili

FRIES \$9
Lemon & house aioli

Six East Coast Oysters \$20
North shore PEI; cocktail sauce
& cucumber-pear mignonette

West Coast Oyster \$5/pc
Pomegranate, tomato
& shallot

Shrimp Cocktail \$4/pc
Cocktail sauce


Marinated Mussels \$8

Snow Crab Leg \$14


SMALL PLATES

PETITS PLATS

Little Onion Soup \$10
Baguette croutons
& cave aged gruyere


 **Roasted Pear** \$16
Bosc pear, brown butter,
mustard greens, almonds
& toscano

Duck Liver Mousse \$18
Mint, concord gelée
& paté brisée

 **Seared Cabbage & Mussels** \$18
PEI mussels, bone marrow,
cashew aioli & fermented
chili powder

Gigge's Trout Crudo \$17
Trout roe, dill & cucumber

 **Braised Leeks & Shrimp** \$18
Parsley vinaigrette


 **Potato & Caviar** \$25
Duck egg, potato pavé
& Acadian sturgeon caviar

Steak Tartare \$19
Hand-cut beef & traditional
accompaniments

Seared Foie Gras \$29
Glazed apple
& savoury streusel

LARGE PLATES

GRAND PLATS

 **Winter Squash Vol-Au-Vent** \$26
Puff pastry, delicata squash spinach cream & sunflower

Braised Short Rib Bourguignon \$29
Red wine & glazed cipollini onion

Roast & Ballotine of Chantecler Chicken \$32 \$60
Pan-roast breast & stuffed leg, mushroom duxelles & jus

Half or Whole Sea Bream \$22 \$35
Crispy sea bream & chermoula sauce

Half or Whole Duck \$38 \$70
Confit leg & dry-aged breast, thyme jus

20oz Dry-Aged Ribeye of Beef \$95
Bordelaise sauce

SIDES \$9 each

Charred Greens
Lemon-butter vinaigrette

Roasted Mushrooms
madeira glaze & truffle purée

Sautéed Chard & Butter Beans
White wine & garlic

Roasted Beets
Horseradish & candied pecans

Simple Green Salad
Honey vinaigrette,
assorted vegetables & pickles

ADD-ONS

Foie Gras \$22

Black Truffle \$16

Caviar \$22

