

Sous Sol

Première

Oysters

Six \$18 | Twelve \$33

Mignonette, Horseradish, Chumbawumba Sauce

Warm Olives | \$8

Smoked,
Orange & Spiced Rum Marinated

Beet Dip | \$13

Beet, Coconut & Onion Dip,
Capers, Herbs, Crostini

Brussel Sprout & Farro Salad | \$16

Watermelon Dressing, Macerated Currants,
Pickled Onions, Pepitas

MB Beef Tartare \$21

Tenderloin, Egg Yolk, Worcestershire, Dijon,
Cornichons, Capers, Shallots, Bread

MB Bison Carpaccio \$22

Mussel Velouté, Blueberry Vinegar, Herb
Breadcrumbs, Chanterelle Oil

Fromage

One Cheese \$13 | Two Cheeses \$20
House Jam, Crostini

Bread & Butter | \$6

House Baked French Bread &
Whipped Notre Dame Garlic Butter

Squash & Kale Salad | \$16

Tomato Vierge, Goat Cheese, Pickled Apple,
Smoked Honey and Mustard Vinaigrette

Roast Bone Marrow | \$19

Smoked Honey, Pickled Mustard Seeds,
Confit Garlic, Breadcrumbs, French Bread

Fried Sunchokes | \$17

Dill Dressing, Bacon Jam, Trout Roe

Plats Principaux

À la carte

Seared Arctic Char | \$32

Clams, White Beans with White Wine Garlic
Sauce, Radish, Red Onion, Herbs

Seared Duck Breast | \$33

Peppercorn Jus, Macerated Date, Radicchio with
Grapefruit Vinaigrette, Pickled Zucchini

MB Beef Tenderloin | \$38

Bordelaise, Red Wine Braised Mushroom,
Persillade, Beurre à la Truffle

Grilled Boar Chop | \$38

Sauce Supreme, Caraway Onions,
Glacé au Sherry

Légumes & Sides

Potatoes Dauphinoise | \$14

Gruyère, Sauce Soubise, Paprika, Truffle Oil, Dill

Grilled Cabbage | \$15

Citrus Honey Black Pepper Glaze, Sunflower
Coconut Spread, Fried Capers

Gnocchi | \$20

Red Pepper Sauce, Marinated Mushrooms, Herbs

Fried Carrots & Beets | \$15

Garlic Confit, Green Goddess,
Pickled Shallot, Breadcrumbs