

## DINNER

### APPETIZERS

#### RC CHOWDER

lobster stock, sustainable seafood and double smoked bacon

#### COUNTRY PATE

rabbit, pork, pistachio and beets

#### SCALLOPS

lemongrass cream, cilantro and chili

#### BURRATA

beets, grapefruit, arugula and sourdough

#### HOUSE SALAD

feta, local greens, cranberries, orange ginger emulsion and puffed amaranth

### MAIN COURSES

#### STEAK

potato pave, onion, mushroom and thyme jus

#### QUEBEC TURBOT

farrow, fennel and turnip

#### SMOKED DUCK

confit "Wellington", celeriac, salsify and chai jus

#### CARMELLE PASTA

butternut, roasted garlic, artichoke and parsley

## CHEF'S TASTING MENU

*Available Tuesday to Friday*

**4 COURSE DINNER**

*wine pairing available*