

# CÔTE DE BŒUF

Butcher shop - Wine bar - Bistro

Our beef is raised in Ontario

## Entrées

Les huitres - <u>Oysters</u> ½ dozen / full dozen	MP
Escargots au beurre, persillé et ail - snails with butter, garlic, lemon, parsley	15
Terrine du jour - seared pork terrine, pickles, duck fat toast	18
Tartare de bœuf au couteau - steak tartare with egg yolk, toast	25
	or with french fries 29
House pomme dauphine, wild salmon caviar – with cured red tuna, horseradish aioli, dill, lemon	26
Les Assiettes - plate of charcuterie or cheese or both	28

## Plats

Roquette et Château de Bourgogne – Ontario pears, dried figs, Tamarack's farm maple syrup	27
Chanterelle à la crème & truffes au beurre - roasted pinenuts, 24mth iberico ham, jus de volaille	35
Steak frites 10oz et sauce au poivre - AAA dry aged striploin, french fries, peppercorn sauce	46
Prime dry-aged ribeye (12oz) - duck fat potatoes, seasonal veg, bone marrow butter	67
Côte de Bœuf 48oz dry aged, duck fat potatoes, seasonal veg	168

## Desserts

Crème brûlée à la vanille de Tahiti	12
Mousse au chocolat '70%' & fleur de sel	12
Assiette de fromages - chef's selection of two cheeses	14

Open noon to 10pm Monday to Wednesday, Thursday to Saturday till 11pm, Sunday 9pm

Last seating 30 minutes before close

HST Not included