

APPETIZERS:

STONE ROAD SOUP \$9
Ever-Changing Selection

CHARCUTERIE PLATE Individual \$15 / Large \$22
REST Cured Meats | Pates | Salamis | Preserves
Riesling, Charles Baker 2010

ORGANIC GREENS \$11
Confit Shallot Vinaigrette
Chardonnay, Tawse 2009 Quarry Road

CHEF'S SALAD \$13
Bibb Lettuce | REST Cappocola | *Niagara Gold* Cheese
Confit Duck | Quail's Egg | Nicoise Olives
Tomato "Raisins" | Fine Herb Vinaigrette
Rose, Cattail Creek Serendipity 2010

🌊 HOUSE SMOKED SALMON TARTAR \$14
Pickled Baby Beets | Micro Greens
Smoked Crème Fraiche
Sauvignon Blanc, Ravine Vineyard 2010

🌊 STEAMED MUSSELS & FRITES \$15
Smoked Nduja Cream | Piperade
Pinot Grigio, Henry of Pelham 2010

FOIE GRAS "GNOCCHI POUTINE" \$20
Pan Seared Foie Gras | *Monforte* Ricotta Gnocchi
Monforte Cheese Curds & Goat Cheese Cream
Chicken Skin Gravy
Gamay, 13th Street Sandstone 2009

DINNER

REST

SIDES:

🌊 RAW OYSTER BAR \$3/pc
🌊 OYSTER'S "ROCKY" \$4/pc
WARM MARINATED OLIVES \$6
SMOKED CHICKEN LIVER MOUSSE \$8
FRITES & AIOLI \$6
PAN SEARED FOIE GRAS \$12
REIF RAISIN-WALNUT BREAD \$4

REST

ENTREES — Half / Full Portion:

RISOTTO \$16 / \$28
Carrot Ginger | Smoked Ham Hock Ragu
White, Stratus 2007

🌊 FISH \$22 / \$32
Roasted Wild Caught BC Halibut
Potato Gnocchi | Wild Leeks
Wild Spot Prawn "Vichyssoise"
Chardonnay, Tawse 2009 Quarry Road

CONFIT DUCK \$22 / \$32
Crispy Leg | Braised Salsify | Parsnip
Lamb's Lettuce | Wild Mushrooms
Green Peppercorn & Watercress Sauce | Foie Gras Jus
Pinot Noir, Tawse 2009 Grower's Blend

PORK \$20 / \$30
Boar & Chick Berkshire Pork
Slow Roasted Loin | Parsnip & Bacon Gratin
Confit Belly | Jerusalem Artichokes
Parmesan Sausage | Swiss Chard
Red, Colaneri 2009 Insieme

CHICKEN \$20 / \$30
"Coopless" Roast Chicken Breast | Slow Roasted Leg
Mushrooms | House Smoked Bacon | Cipollini Onions
Fingerling Potatoes | "Bourguignon" Sauce
Cabernet Franc, Ravine Sand & Gravel 2010

THE WEEKLY BEAST *Priced accordingly*
An Ever Changing Composition
Wine Recommendation - TBA