

# GRETA SOLOMON'S

DINING ROOM

## **Bread & Butter**

home made pain au lait, house cultured butter  
\$6

## **Huitres**

east coast oysters, traditional accoutrements  
6/\$21

## **Caviar**

crème fraîche, chives, capers, egg mimosa, kettle chips  
10g/\$70

## **Jambon de Bayonne**

mustard sabayon, crostini  
\$16

## **Parfait au Foie de Poulet**

chicken liver parfait, onion-maple confiture, toast  
\$16

## **Soupe du Jour**

seasonally inspired soup of the day  
\$14

## **Saumon Gravlax**

celeriac-apple remoulade  
\$18

## **Escargot Vol-a-Vent**

sautéed in garlic butter, gruyere fondue  
\$16

## **Warm Carrot Salad**

nantes carrots, raisin-riesling vinaigrette, fromage blanc, toasted pinenuts, tarragon  
\$16

## **Endive Salad**

belgian endive, pickled pears, spiced pecans, benedictine blue, burnt honey vinaigrette  
16

## **Mouclade**

PEI mussels steamed in a light curry cream, warm baguette  
\$21

## **Magret de Canard**

puréed & caramelized parsnip, spiced plum compote  
\$34

## **Turbot de l'île de Baffin**

olive oil confit, baby leeks, vichy turnips, sauce gribiche  
\$32

## **Gnocchi Parisienne**

roasted maitake's & shiitake's, truffle velouté, hazelnuts, comté  
\$26

## **Bourguignon**

red wine braised beef cheek, roasted shallots, button mushrooms, roasted garlic pomme purée  
\$34

## **Steak aux Poivre**

6 oz beef striploin, triple cooked beef fat fries, peppercorn cream  
\$36