



LORETTE

- *brasserie* -

Endive & Fuji Apples 21
bleu d'élizabéth, herbs, walnut vinaigrette

Beef Tartare & Bone Marrow 27
black garlic, lavash, cured egg yolk

Laitue 18
bibb lettuce, lardons, gribiche dressing, sourdough crumble

Onion Tarte Tatin 25
foie gras torchon, oka cheese, veal jus

Salmon Rillettes 25
cured salmon, crostini, gribiche

Marinated Asparagus à la Flamande 20
boiled egg, beurre noisette, breadcrumbs

Lobster Vol-au-Vent MP
sweetbreads, lobster bisque

Steak au Poivre 59
10 oz Certified angus beef striploin
+ Hiro Wagyu A5 striploin MP

Coquilles st Jacques 18
jumbo scallop, morels, comté, pomme puré

Beef Cheek Bourguignon 37
champignons, pemberton carrots, cipollini onion

Artichoke Barigoule 26
parisian gnocchi, baby gem, fermented garlic &
st-germain butter

Suckling Pig Tourtière 31
suckling pig, confit duck, grandma's ketchup
+ Pan Seared 2oz Foie Gras 15

Smoked Wild Halibut 39
braised leeks, lentils du puy, yuzu caviar butter

Yarrow Meadows Duck Leg Confit 29
smoked sausage & white bean cassoulet, sherry spring onions

- HUÎTRES -
east coast 6ea
west coast 5ea

HORS D'OEUVRES

per piece

Cretons 5
quebec country pâté, pear

Ahi Tuna Tartare 8
smoked tuna mayo, duck fat tater tot

Œuf Mimosa 5
deviled eggs, chicken crackling

LES ACCOMPAGNEMENTS

North Arm Farm Sunchockes 10
maple brown butter, truffle

Pommes Frites 11
parsley garlic butter, pecorino

Petits Pois à la Française 12
peas, lardons, baby gem, lemon cream



Consuming raw or undercooked foods may increase your risk of foodborne illness. Please take caution if you have certain health conditions.

Please advise your server of any allergies & we will do our best to accommodate your needs. Parties of six or more subject to a 20% service charge.

A 1.5% Employee health benefit (ehb) fee is added to every check. Please note that this fee is not a service charge. Please see our website for more information.