



LORETTE

- *brasserie* -

LORETTE SPRING 3 PLATES FOR \$30

PICK ONE

HORS D'OEUVRES

1 per piece

Cretons
quebec country pâté, pear

Ahi Tuna Tartare
smoked tuna mayo, duck fat tater tot

Œuf Mimosa
deviled eggs, chicken crackling

OYSTERS HALF PRICE

- HUÎTRES -
east coast 6ea
west coast 5ea

PICK ANY TWO PLATES

Endive & Fuji Apples
bleu d'élizabeth, herbs, walnut vinaigrette

Beef Tartare & Bone Marrow +10
black garlic, lavash, cured egg yolk

Small Victory Demi Baquette
butter de jour

Laitue
bibb lettuce, lardons, gribiche dressing, sourdough crumble

Onion Tarte Tatin +5
foie gras torchon, oka cheese, veal jus

Salmon Rilletes +5
cured salmon, crostini, gribiche

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

Pommes Frites
parsley garlic butter, pecorino

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

Steak au Poivre + 20
10 oz Certified angus beef striploin
+ Hiro Wagyu A5 striploin MP

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

Beef Cheek Bourguignon
champignons, pemberton carrots, cipollini onion

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

Suckling Pig Tourtière + 5
suckling pig, confit duck, grandma's ketchup
+ Pan Seared 2oz Foie Gras 15

Smoked Wild Halibut + 10
braised leeks, lentils du puy, yuzu caviar butter

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



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.