



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, veal jus

Salmon Rillettes 25
cured salmon, crostini, gribiche
+ 3g Oscietre Kaviari-Caviar 20

Marinated Asparagus à la Flamande 22
boiled egg, beurre noisette, breadcrumbs

Steak au Poivre 59
10 oz Certified angus beef striploin
+ Hiro Wagyu A5 striploin MP
+ Pan Seared 2oz Foie Gras 18

Coquille st Jacques 18
jumbo scallop, morels, comté, pomme duchesse

Beef Cheek Bourguignon 37
champignons, pemberton carrots, pomme purée

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

Smoked Wild Halibut 39
braised leeks, lentils du puy, yuzu caviar butter
+ 3g Oscietre Kaviari-Caviar 20

Yarrow Meadows Duck Leg Confit 29
smoked sausage & white bean cassoulet, sherry spring onions
+ Pan Seared 2oz Foie Gras 18

- 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
+ 3g Oscietre Kaviari-Caviar 20

Œuf Mimosa 5
deviled eggs, chicken crackling
+ 3g Oscietre Kaviari-Caviar 20

LES ACCOMPAGNEMENTS

Pommes Frites 11
parsley garlic butter, pecorino

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

Small Victory Demi Baquette 9
beurre de jour



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.