

# Ce Soir

BRASSERIE + BAR

## Apéritif (Appetizer)

FRENCH ONION SOUP	15
caramelized onions, veal broth, cognac, croutons, gruyere cheese	
SMOKED TOMATO BISQUE	14
crème fraîche, chives, croutons	
ROASTED HEIRLOOM CARROTS	14
burnt honey, avocado crema	
MOULIN FRITES	22
roasted red pepper, mint, calabrese-chilies, cherry tomatoes, rouille	
OYSTERS	24/48
apple & ginger mignonette, hot sauce, lemon (half dozen/full dozen)	
CHARCUTERIE BOARD	34
cured meat & cheese selection, olives, fig compote, bistro bread	
HAND CUT STEAK TARTAR	28
dijon, cornichons, shallots, egg yolk, onion ash	
ESCARGOT BONE MARROW	28
broiled bone marrow, escargots, persillade	
SEARED SEA SCALLOPS	35
miso brown butter, roasted king oysters, sunchoke	
FOIE GRAS & CHICKEN TERRINE	25
pickled strawberry, celery, brioche	
CITRUS SALMON CRUDO	22
citrus cured salmon, buttermilk chive essence, cucumber, radish & dill	
BURRATA	19
heirloom tomatoes, balsamic, bistro bread	
CLAMS & PORK	27
white wine, garlic, clams, crispy pork, belly grilled sourdough	

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## Salade (Salad)

### ONTARIO BITTER GREENS

water cress, endive, radicchio, fuji apples, walnuts, gorgonzola, walnut dressing

18

### FRISÉE & SPINACH

compressed watermelon, sweet and sour tomatoes, goat cheese, red wine vinaigrette

19

### SIMPLE GREEN SALAD

bibb lettuce, soft herbs, dijon vinaigrette

14

### NICOISE SALAD

togarashi crusted albacore tuna, beans, potato, egg, tomato, baby gem

32

## Récolte (Harvest)

### MUSHROOM RAVIOLI

walnut, gorgonzola, chives, pangrattato

29

### ROASTED MUSHROOM & CHIVE CREPE "GATEAU"

asparagus, marinated shiitakes, pine nuts, sauce vierge

28

## Mer (Sea)

### PAN SEARED CHILEAN SEA BASS

potato ragu, carrots, leeks, honey lavender sage

58

### GRILLED SALMON

Parisian gnocchi, peas, king oyster, asparagus, pearl onion, salmon roe

38

### SEAFOOD PROVENCAL BOUILLABAISSE

shrimp, clams, prawns, mussels, sea bass, fennel, potatoes, tomato saffron broth,

rouille

40

### LOBSTER MAFALDA

lobster tail, brown butter sage, heirloom cherry tomatoes, chives

42

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## Atterrir (Lands)

CORNISH HEN	36
fennel pollen potatoes, haricot verts, roasted chicken jus	
CES SOIR BURGER	24
Creekstone USDA prime chuck & short rib, white cheddar, caramelized onions, lettuce, tomato, pickle	
CRISPY DUCK CONFIT	38
cassoulet beans, sausage pork belly, spiced breadcrumbs	
RACK OF LAMB	45
porcini crusted, honey garlic puree, lyonnaise potato, sautéed B.C. wild mushrooms, lamb jus	

## Biftecks (Steaks)

### CREEKSTONE FARM (USDA PRIME)

STEAK FRITES 10OZ	55
PORTERHOUSE	MP
T-BONE	MP
NEW YORK BONE-IN	MP

## Côtés (Sides)

LYONNAISE POTATOES	9
FENNEL POLLEN POTATOES	9
SPICY CARROTS	9
KING OYSTERS MUSHROOMS	9
TRUFFLE FRIES	9
SEASONAL VEG	9

## Beurres (Butters)

CAFÉ DE PARIS	4
COWBOY	4
ROSEMARY	4