

Ce Soir

BRASSERIE + BAR

Apéritifs

Soups

FRENCH ONION SOUP 15
caramelized onions, veal broth, crostini, gruyère cheese

SMOKED TOMATO BISQUE 14
crème fraîche, chive, croutons

Hot

ESCARGOT BONE MARROW 28
broiled bone marrow, escargots, persillade

MOULES FRITES 22
roasted red pepper, mint, Calabrian mussels, cherry tomatoes, fries, rouille

SEARED SEA SCALLOPS 35
miso brown butter, roasted king oyster mushrooms, sunchoke chips & purée

Cold

OYSTERS 24/48
apple & ginger mignonette, horseradish, hot sauce, lemon (half dozen/full dozen)

CHARCUTERIE BOARD 34
selection of meats and cheeses, olives, fig compote, bistro bread

FOIE GRAS DOUGHNUT 25
french cruller, foie gras mousse, blueberry compote

HAND-CUT STEAK TARTARE 28
dijon, cornichons, shallots, quail egg yolk, onion ash

SALMON TARTARE 22
crème fraîche, apple, cucumber, tarragon, lemon

BURRATA 22
heirloom tomatoes, sweet & sour tomatoes, balsamic, bistro bread (add prosciutto \$6)

JUMBO SHRIMP 24
chilled jumbo shrimp, classic cocktail sauce

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SEAFOOD TOWER

chilled lobster, salmon tartare, jumbo shrimp, oysters, snow crab, marie rose sauce, cocktail sauce, clarified butter, apple mignonette, creamy horseradish

MP

Salade

ONTARIO BITTER GREENS

watercress, endive, radicchio, fuji apple, walnut, gorgonzola, walnut dressing

18

SPINACH & BIBB

spinach, bibb, soft herbs, radish, cucumber, red wine vinaigrette

14

SALADE NIÇOISE

togarashi crusted tuna, beans, radish, potatoes, egg, tomatoes, baby gem, dijon vinaigrette

32

Harvest

MUSHROOM RAVIOLI

walnut, gorgonzola cream sauce, chive, pangrattato

29

ROASTED MUSHROOM & CHIVE CRÊPE

“GÂTEAU”

roasted mushroom, goat cheese, spinach, caramelized squash, cauliflower purée, charred broccolini, tomato marmalade

28

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Sea

PAN-SEARED CHILEAN SEA BASS	58
fregola, cauliflower purée, saffron velouté	
SALMON	38
Parisian gnocchi, peas, king oyster mushrooms, asparagus, pearl onions, salmon roe, beurre blanc	
SEAFOOD PROVENCAL BOUILLABAISSE	40
clams, prawns, mussels, sea bass, fennel, potatoes, tomato saffron broth, rouille	
LOBSTER SPAGHETTI	45
lobster tail, lobster meat, cherry tomatoes, Calabrian chilis, sage butter sauce	

Land

ROASTED CHICKEN	36
fennel pollen potatoes, haricot verts, chicken jus	
CE 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	
SHORT RIB BEEF BOURGUIGNON	50
carrots, pearl onions, bacon lardon, mushrooms, potato & parsnip purée, pangrattato	
RACK OF LAMB	55
porcini crust, honey garlic purée, lyonnaise potatoes, sautéed mushrooms, lamb jus	

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Biftecks

CREEKSTONE FARM (USDA PRIME) (Grill)

STEAK & FRITES 10OZ 55

PORTERHOUSE MP

T-BONE MP

NEW YORK BONE-IN MP

Côtés

LYONNAISE POTATOES 9

FENNEL POLLEN POTATOES 9

GRILLED ASPARAGUS 9

KING OYSTER MUSHROOMS 9

TRUFFLE FRIES 9

SEASONAL VEGETABLES 9

Beurres

TRUFFLE BUTTER 5

CAFÉ DE PARIS 4

ROSEMARY 4