

GRETA SOLOMON'S

DINING ROOM

Blackbird Co. organic sourdough baguette + butter \$7

Olives Niçoises | warm olives, orange + rosemary \$9

Huîtres | East Coast oysters on the half shell, horseradish, lemon \$24 / \$46

Soupe à l'oignon | French onion soup, brandy, beef broth, bread, gruyère \$18

Fromage | selection of 3 French cheeses with accoutrements \$28

Salade César | baby gem lettuce, lardons, fines herbes dressing, duck fat croutons \$18

Pâté de Foie | chicken liver mousse, cornichon, baguette \$17. Extra bread \$3

Escargots | persillade butter, Brussels sprout, mushrooms, spicy breadcrumbs \$24

Salade de Betteraves | roasted beets, pumpkin seed praline, pesto, mint vinaigrette \$18

Risotto à l'orge | barley risotto, butternut squash, toasted walnuts, Espelette honey, sage, parmigiano \$32

Tartare de Bœuf | Ontario AAA beef tartare, quail egg, horseradish, crostini \$36

Magret de Canard | duck breast, braised cabbage, celery root purée, sherry gastrique, duck cracklings \$35

Steak Frites | 6 oz bavette, served med rare + duck fat fries, aioli \$36

Crème Brûlée | madagascar vanilla \$12

Chocolate Ganache | feuilletine, hazelnuts \$14

THURSDAY'S WITH GRETA

Steak Frites + Caesar Salad \$35

6oz med -rare bavette steak served with duck fat frites

+

*baby gem lettuce, lardons, fines herbes dressing,
duck fat croutons*

French House Red / White

half bottle \$18 / bottle \$36

Wednesday-Saturday 6:00-10:00pm. Reserve on OpenTable or 647-347-8640 or come on in.