

Menu

Land

Foie Gras Mousse 17

Spiced strawberry coulis, peppered fresh strawberries, Peruvian cacao bean

The Mini Loaf 9

Freshly baked loaf with whipped ricotta truffle butter

Gyoza 13

Pork, onion, carrot, ginger or
Shrimp, lemon grass, onion

Esquites Salad 13

Roasted corn, tomatillo, cilantro, red onion
Cotija cheese, roasted cumin, lime aioli

Karaage Chicken 14

Japanese style fried chicken, dragon sauce

BBQ Carrot Salad 14

Cherry tomato medley, Candied pecans, cucumber,
poppy seed vinaigrette

Beef Tartare 18

Capers, gherkins, dijon, shallots, lemon juice,
quail egg yolk

Beef Sliders 3/ 22 6/ 39

Calabrese, caramelized onions, cheddar,
chipotle mayo, brioche bun

Filet Mignon 6oz 36

"AAA" Northern Gold filet,crispy leek
fingerling potatoes, Hennessy mushroom sauce

Four Mushroom Pasta 25

Linguini, mushrooms, tarragon, Chartreuse,
pine nuts, Parmigiano-Reggiano

Joverse Poutine 16

Goat cheese & black truffle fondue sauce,
filet mignon brunoise, caramelized onions,
house cut fries

JOVERSE

Bar-Cuisine



Sea

Oysters 3/ 10 6/ 19 12/ 36

Traditionally garnished

Oysters & Bubbles

3 Oysters & 1 glass bubbles 15

12 Oysters & 1 bottle of bubbles 75

NOT INCLUDED WITH WHOLE MENU

Creole Cakes 17

Fried shrimp-crab cakes , spicy mango chutney,
roasted red pepper jam

Arctic Char Gravlax 19

Cold smoked & beet root marinated,
potato latke, crème fraîche

Soft Shell Crab 18

Tempura style, preserved black bean,
leek, red pepper, wasabi lime aioli

Salmon Tartar 19

Oceanwise salmon, sesame lime mayo,
roasted red pepper coulis, red tobiko,
sorrel leaves, micro arugula

Ahi Fish Bowl 18

Ahi tuna, cucumber, carrot, radish, sushi rice,
edamame, Chinese tea egg

Desserts

Coconut Lavender Panacotta 10

Lavender infused coconut cream,
chili strawberry jam, chocolate

Chocolate Brownie Sundae 12

Chewy walnut brownie, French vanilla
ice-cream, candied walnuts, salted caramel

Simonne's Donut 12

Sugar coated, double chocolate glaze

The whole damn menu

335\$ | For 6-9 Ppl. max