

CHEESES AND CHARCUTERIE

Blackout 1000 Days Aged Gouda pasteurized, hard, cow's milk cheese netherlands	13
Délice de Bourgogne pasteurized, surface ripened, triple cream, cow's milk cheese france	12
Ossau Iraty unpasteurized, medium firm, sheep's milk cheese france	12
Prosciutto dry cured boneless italian ham	13
Bresaola dry cured beef tenderloin with spices	13
Salami mixed salami with spices	12
Mixed Cheeses and Charcuterie add bread and whipped butter	29 9

CHILLED SEAFOOD

Seafood Platter 1/2 or full platter east coast oysters, jumbo shrimp cocktail and daily raw seafood feature	58 / 105
East Coast Oysters 1/2 dozen shallot mignonette and valentina hot sauce	26
Shrimp Cocktail half pound of poached shrimp with seafood sauce, lemon and wasabi	28
Hamachi Crudo japanese amberjack and sunchoke with truffle vinaigrette	28

SMALL PLATES

Corn Croquette wild leek ranch dip and cured ham	9/pc
Arugula Salad arugula and white radicchio with parmesan and white wine vinaigrette	18
Beet Salad confit beets and blackberries with roasted almonds, charred scallion and miso	18
Grilled Romaine Salad romaine lettuce with asiago, white anchovy, caper and gremolata	20
Classic Beef Tartare AAA Ontario beef tenderloin with egg yolk and grilled bread	27
Twice-Cooked Octopus spanish octopus with smoked tomato, olive and fava bean	28
Lamb Ribs boneless lamb ribs in adobo sauce with mix lettuces and pickled garlic	25
Fried Calamari calamari & cauliflower with vadouvan aioli and lime	23

ADD-ONS

Bread and Whipped Butter white and seeded sourdough with salted whipped butter	9
Marinated Olives mixed olives with garlic, orange zest and rosemary	9
Dill Pickles lacto fermented full sour kosher pickles	5
Burrata mini burrata with olive oil and maldon salt	15
Paris Paris Fries double cooked french fries served with ketchup and mayo	13

SHARING PLATES

Whole Maitake Mushroom fresh corn polenta with grilled maitake and escarole	30
Japanese Pumpkin fried kabocha squash with spicy seeds and pumpkin hummus	28
Grilled Argentine Shrimp shell-on shrimp with pickled mushroom, cognac and spicy garlic butter	29
Roasted Half Chicken signature roast chicken with piri piri sauce and lemon	29
PP Steak Frites paris paris steak frites with entrecôte sauce and aioli *choice of 7oz hanger steak or 10oz wagyu ribeye steak	49 / 102
Mediterranean Sea Bass grilled sea bass with roasted fennel in a saffron beurre blanc	39
Boneless Beef "Short Rib" Au Poivre slow cooked denver cut with roasted celeriac and green peppercorn sauce	45

VEGETABLE SIDES

Caramelized Potatoes caramel infused fingerling potatoes with rosemary mayo	13
Grilled Cauliflower charred cauliflower with miso, almond and pomegranate	16

DESSERT

Raspberry Cheesecake white chocolate ganache and matcha	19
Chocolate Lava Cake à la Mode cocoa, feuilletine and bourbon ice cream	20
Coconut Sorbet meringue and passion fruit	18