



Elixir

— B I S T R O —



DINNER MENU

www.elixirbistro.ca



STARTERS

Soup Du Jour	M K	Pear Salad	18
		Danish blue cheese, walnuts, shave fennel, Belgian endives, black currant vinaigrette	
Beurre Rouge Escargot	18	Goat Cheese Salad	18
Pan-seared escargots with rich red wine-garlic butter & sweet black grapes		Mixed green tomato, cucumber honey mustard champagne vinaigrette	
Beef Tartare	24	Terrine De Foie Gras	24
Hand-chopped filet mignon, sea salt, cracked pepper, chilli crisp, egg yolk		Duck foie gras terrine, delicate seasoning & house-made toast	
Smoked Avocado Tartare	21		
Smoked salmon, tomato, cucumber, red onion, crostini & cream cheese			

MAIN COURSE

Coquilles St. Jacques	48	Joues Du Bouef Braisee	42
Sea scallops gratin, Gruyere cheese, mushrooms, tarragon & cream sauce		Braised beef cheeks braised with red wine carrots, mushrooms & served with pommes purée	
Duck Confit	46	Tiger Shrimp, Coconut-Pernod Velouté	34
Crispy potatoes, red currant, orange sauce & fresh vegetables		Tomato and fennel, market vegetables, saffron, ginger jus	
Coq Au Vin	36	Braise Lamb Shank	34
Bourguignon-braised chicken leg & thigh with red wine, mushrooms, lardons & rich jus		Slow cooked to fall off the bone with celery, tomato, mint jus & mashed potatoes	
Chef Daily Pasta	M K	Fish Of The Day	M K
		Every day we feature a different ocean delicacy—Check out today's selection!	

DESSERTS

Vanilla Torte
Creme Brulée
Banana Flambé

Please notify your server of allergies when placing order.

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