



## Happy Hour

\$5

**Potage de Courge d'Héritage** Autumn squash soup  
garnished with crisp onions, maple crème fraîche

**Salade Maison** organic baby greens tossed in  
Chrissy's balsamic vinaigrette

**Fondue d'Épinards et Artichauts** spinach, goat cheese  
and artichoke fondue

Marinated Olives and Charcuterie

Brie and Pîperade Crostini

**Brochette d'Onglet** marinated Hanger Steak grilled  
and served on César salad

**Croquette de Saumon Fumé** crisp smoked  
Salmon cakes with a chili aioli

**Carpaccio de Bœuf** thinly sliced Tenderloin  
caper crème fraîche, shaved Parmigiano Reggiano

**Pâté Maison** house-cured Pork pâté with Dijon  
mustard and shallot marmalade

Sous Chef  
Derrick Sand

Chef Partner  
Shane McMahon

Pastry Chef  
Sandra France