GREYSTONES

TO SHARE/FOR THE TABLE

Sourdough Baguette: Butter with sea salt/house made hummus. **6/9**

Marinated Olives: Warm mixed olives, citrus zest, herbs, garlic. **12**

East Coast Oysters: 1/2 dozen oysters, red wine mignonette, fresh horseradish, lemon. **27**

Calamari Piccolo Fritto: Fennel, scallion, celery hearts, togarashi mayonnaise, lemon. **27**

Mushroom-Parfait: House-made preserves, vincotto, egg bread. **23**

Italian Burrata: Extra virgin olive oil, sea salt, cracked black pepper. **12**

SMALL PLATES

Daily Soup **MP**

Tuna Tartare: Sashimi grade Yellowfin tuna, avocado, coriander, caramelized soy, chili lime sauce, sesame tempura. **29**

Romaine Hearts: House smoked bacon, shaved Parmigiano Reggiano, croutons, Caesar dressing. **20**
Add Quebec Chicken Breast **20**

Heirloom Beet Salad: Winter chicories, blood orange vinaigrette, toasted hazelnuts, bottarga. **25**

Leeks Vinaigrette: Egg yolk emulsion, Perigord truffle, brown butter brioche crumb, chives. **23**

Pan-Seared Foie Gras: Caramelized apple, chestnut-celeriac purée, Madeira jus. **34**

Green Salad: Local tender greens, Champagne vinaigrette, comté. **14**

Steak Tartare: Ancho-black garlic, comté capers, cornichons, shiso & parsley, sourdough crostinis. **29**

HOUSEMADE PASTA

Peppercorn Tagliatelle: Sautéed beef tenderloin, truffled mushrooms, Madeira cream, cracked black peppercorns, herb gruyere crust. **43**

Casarecce: Fresh tomato sauce, basil pesto, fine olive oil, Parmigiano Reggiano. **19/27**

Bucatini: Lobster, Americaine sauce, tarragon, whipped ricotta. **54**

Parisienne Gnocchi: Pulled duck confit, charred cabbage, smoked onion purée, brown butter cider jus. **26/34**

GREYSTONES

MAINS

Canadian Prime Beef

10oz New York Striploin: Whipped potatoes, sautéed mushrooms, French green beans, red wine jus. **72**

7oz Filet Mignon: Whipped potatoes, sautéed mushrooms, French green beans, red wine jus. **72**

Greystones Burger: Hand cut Canadian prime beef, roasted portobello mushroom, red onion, lettuce, Gruyère cheese, tomato jam, cracked peppercorn mayonnaise, pommes frites. **35**
Add House Double Smoked Bacon **5**

Miso Roasted Hispi Cabbage: Maitake mushrooms, salsa verde, toasted hazelnuts. **28**

Pan-Seared Scottish Salmon: Beluga lentils, beets, Swiss chard, preserved lemon, blood orange beurre rouge. **45**

Halibut: Herb & mustard crust, miso-noisette hispi cabbage, Champagne-lime beurre blanc. **54**

Quebec Chicken: Truffle potato mousseline, roasted cauliflower, maitake mushrooms, chicken jus. **45**

Lamb Shank: Saffron fregola, charred rapini, rosemary jus, gremolata. **50**

Duck Breast: Fried radicchio, roasted sunchokes, green coriander-honey, duck jus. **54**

SIDES

Parmigiano Reggiano Frites **12**

French Green Beans **12**

Whipped Potatoes **11**

Sautéed Local Mushrooms **16**

Shaved Perigor Black Truffle **12**

Executive Chef: Shigetaka Wakai
Sous-Chef: Daniel Degasperis