

Table D'hôte

\$75 / PERSON

Entrées

choose between

Tropical Salad

Mixed salad, cherry tomatoes, cucumber, mango and green papaya, mango-ginger vinaigrette

Soju Jerk Ribs

Korean-style smoked jerk ribs, homemade kimchi

Yasuke

Deconstructed sushis: fried plantain, avocado, fish tartare, Kewpie mayo, rice, panko, jalapeños. *Vegan option: vegan mayo, grilled mushrooms*

Haitian Duck Patty

Duck confit, apples and pepper jam

Cod Fritters and Malanga

Herb aioli, pink pikliz

Main Courses

choose between

Chief Lafaille's Griot

Crispy fried pork, bannann peze (fried green plantains), homemade pikliz

Pica Pollo Haïtiano

Fried chicken with Haitian spices and buttermilk, mangú (green plantain puree), aji ranch sauce

Lamb Shank

Lamb juice, mayi moulen, collard greens and avocado puree

AAA Quebec Beef Bavette 12oz (+\$10)

Mashed potatoes and Jerusalem artichokes, tamarind and green peppercorn sauce, sucrine lettuce

Lobsta Pasta (+10\$)

Homemade tonnarelli, lobster bisque, grilled lobster tail with brown butter and sage

Desserts

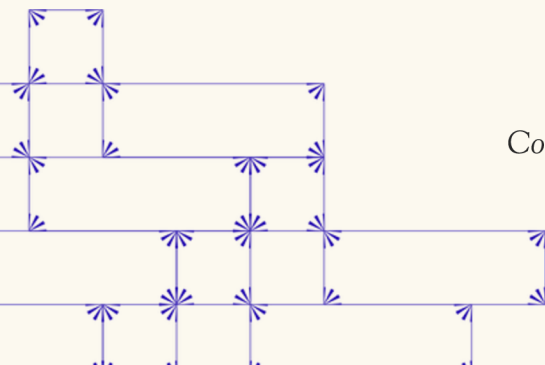
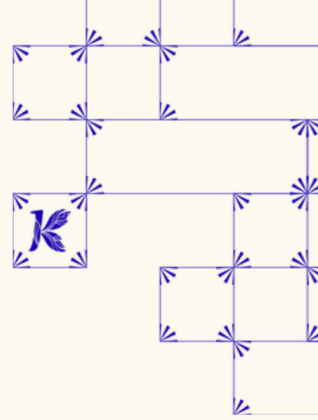
choose between

Kremas Crème Brûlée

Vegan option: coconut, pandan, kaffir lime

Beignets (3) Banana Fritters

Coconut whipped cream, salted caramel, citrus zest



Appetizers



Cold Oysters

Mignonette with coconut milk, calamansi, chili peppers

6/24\$ 12/45\$

Oysters Rockefeller

Pecorino, collard greens, spinach, panko

6/24\$ 12/45\$



Kibbeh Masala (3)

Vegan kibbeh with chickpeas and potatoes, raïta

18\$



Soju Jerk Rib

Smoked Korean-style jerk ribs, homemade kimchi

20\$

Coconut-Cajun Shrimp Bokit

Pikliz with labneh and za'atar

23\$



Tasso Goat

Fried goat, pikliz, arugula, sauce chien, cooking juice

32\$



Homemade Cajun Fries

Homemade tartar sauce

12\$



Yucca Fries

Mayolivone

14\$

Yasuke



Deconstructed sushis: fried plantain, avocado, fish tartare, Kewpie mayo, rice, jalapeños. *Vegan option: grilled mushrooms, vegan mayo*

26\$



Chief Lafaille's Griot

Crispy fried pork, bannann peze (fried green plantains), homemade pikliz

26\$



Octopus Carpaccio

Guacamole with grilled avocado, focaccia, ginger and habanero sauce vierge

36\$

Haitian Duck Patty

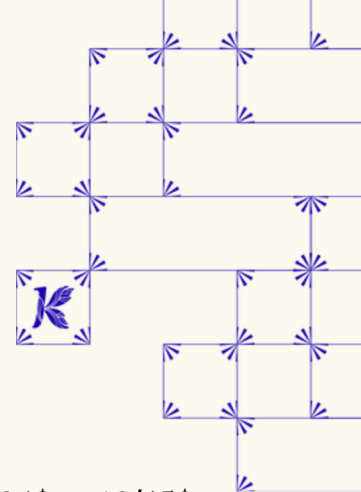
Duck confit, apples and pepper jam

17\$

Cod Fritters and Malanga

Herb aioli, pink pikliz

21\$



Main Courses



Whole Grilled Fish

55\$

Tiradito sauce, onion, coriander, pepper



New Orleans Gumbo

30\$

Mushrooms, lam veritab (breadfruit), maffé, coconut cream, eggplant caviar, coconut rice

Tomahawk Diallo

180\$



Homemade fries, berbere butter, pikliz

Extras: Lobster tail +\$25 / Grilled shrimp +\$12

AAA Quebec Beef Bavette 12oz

55\$



Mashed potatoes and Jerusalem artichokes, tamarind and green peppercorn sauce, sucrine lettuce

Extras: Lobster tail +\$25 / Grilled shrimp +\$12

Lamb Shank

49\$

Lamb juice, mayi moulen, collard greens and avocado puree

Haitian Picapollo

42\$

Fried chicken with Haitian spices and buttermilk, mangú (green plantain puree), aji ranch sauce

Lobsta Pasta

48\$

Homemade tonnairelli, lobster bisque, grilled lobster tail with brown butter and sage



Plantain Burger Gourmand

28\$

*AAA beef patty, cheese sauce, onion jam, spicy mayo, pikliz, taro chips.
Vegan option: vegetable patty*

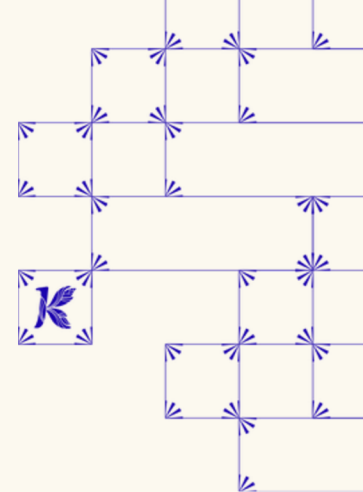


Macaroni au Gratin

28\$

Creamy Creole sauce, three cheeses, penne

Extras: Griot +\$12 / Lobster tail +\$25 / Grilled shrimp +\$12





Desserts

Coda di Aragosta	15\$
<i>Crispy puff pastry, mascarpone, passion fruit</i>	
Kremas Crème Brûlée	13\$
<i>Vegan option: coconut, pandan and kaffir lime</i>	
Beignets (3) Banana Fritters	13\$
<i>Coconut whipped cream, salted caramel, citrus zest</i>	

Sides

Bannann Peze (<i>fried plantains</i>)	8\$	Sauce Chien	4\$
Rice & Beans (<i>riz collé</i>)	8\$	Sauce Chalè	4\$
Djondjon Rice	10\$	Meat Sauce	4\$
Alloco (<i>sweet plantains</i>)	10\$	Pikliz	6\$
Tropical Salad	18\$		

