

MERCURI Montreal

MARCH 3, 2017

APPETIZERS	TUNA SASHIMI BLACK SESAME • SOY PALM VINAIGRETTE • TOBIKO	26
	RED SNAPPER CRUDO HONEY CRISP • GINGER • CHILI	23
	LOW TEMPERATURE EGG CROUTON • FONDUTA • PARSLEY	17
	DUMPLING TRUFFLE • MASCARPONE • FREGOLA	18
	BEEF TARTARE KALAMANSI • CHIPOTLE • DAISY BUD	19
	TUNA TARTARE CELERY • MISO AIOLI • GREEN ONION	21
	KALE SALAD POMEGRANATE • POPPY SEEDS • CANDIED PECANS	16
	PAPPARDELLE RABBIT • CARROT • MUSHROOM	21
	BBQ CLAMS BACON • CELERY • PINEAPPLE	18
FIRE PIT		
SHARING	KOREAN BEEF CANDIED NUT • SESAME SEEDS	18
	RAPINI MASCARPONE • SUNFLOWER SEEDS • PINEAPPLE PUREE	17
	USAGI TORI (SALMON)	3 unit
MAINS	RAVIOLI RICOTTA • SPINACH • PANCETTA • MUSHROOM	32
	MARKET FISH ROJEVA • AVOCADO • CHIMICHURRI	36
	AGNOLOTTI SWEET POTATO • NORI BUTTER • GOAT CHEESE	27
	STRIPLOIN RISINI BEAN • OYSTER MUSHROOM	35
	PIRI-PIRI CHICKEN NANTAIS CARROT • SULTAN RAISIN • LENTIL	28
	BABY BACK RIBS MANGO BBQ SAUCE • KALE SALAD	23 29

5-COURSE TASTING MENU AVAILABLE

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS AS SOME INGREDIENTS MAY NOT BE LISTED