

## SAMPLE DINNER MENU



### APPS & STARTERS

**Fresh Oysters** – 3.50 ea  
horseradish/lemon/hot sauce

**Jacobson's Cheese & Charcuterie** - 26  
toasts/chutneys

**Green Salad** – 12  
preserved lemon dressing/apple/crispy chickpeas/feta

**Foie Gras Torchon** – 24  
pecan salad/toast/burnt honey

**Shrimp & White Anchovy Caesar Salad** – 19  
croutons/bacon/parmesan

**Octopus & Tomato Chorizo** – 16  
fingerling/olives/jalapenos/chicharron

**Scallops & Chorizo Fritters** – 19  
gochujang/coconut /charred lime/puffed wild rice

**Triangoli Pasta** - 18  
hazelnut/pesto/garlic scapes/goat cheese

**Pork Belly & Fennel Croquette** - 15  
salted dill butter/baby fennel salad/sour cherry

### MAINS

**Seared Trout** - tempura rapini/soy-buttered noodles/bok choy kim chi 32

**Beef Striploin** – wild mushroom barley risotto/horseradish jus/glazed beets 36  
+ Sumac and Parmesan **Fries** 5

**Halibut** – tomato/new potato/minted peas/truffle vinaigrette 34

**Albacore Tuna** – romano bean puree/ciccioli/grilled zucchini/rapini/pangrattato 32

**Crispy Polenta & Meatballs** – tomato ragout/chilies/parmesan 29

**Duck** – vadouvan curry/onion pakora/toasted almonds/yoghurt/chili basil 38

**Roast Chicken & Pork Belly** (for 2) – with various garnishes 66



SEASONAL KITCHEN



PRIVATE DINING



GASTRO PUB



FROZEN FOODS

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