



MAISON SELBY

TAKEOUT



HORS D'OEUVRES

- Pain au Lait** 7
fresh baked daily,
Osprey Bluffs honey butter, pickles
- Beef Tartare** 19
traditional garnishes, grilled bread
as a main with frites 29
- Duck Liver Parfait** 13
Port shallot marmalade, pickled vegetables, toast
- French Onion Soup** 15
gruyère, baguette, parsley
- Biff's Charcuterie & Cheese Plate** 21
three types of Biff's cured meats,
two French cheeses, crackers, fruit compote
- Maison Selby Caesar** 15
egg, anchovy, Niçoise olives, croutons
- Canadian Sturgeon Caviar** 138
buckwheat blinis, egg, crème fraîche

ENTRÉES

- French Onion Chuck Burger** 23
Gruyère, Dijonnaise, frites
- Fresh Tagliatelle** 23
black truffle sauce, Parmesan
- Coq au Vin** 29
bacon lardons, mushrooms,
pommes purée, red wine jus
- Bœuf Bourguignon** 37
braised beef, root vegetables, pommes purée
- Tuna Niçoise Salad** 29
egg, anchovy, haricots verts, tomato
- Provençal Ratatouille** main / side 23 / 11
tomato concassé, olive tapenade
- Steak Frites** 42
7oz filet, haricot verts,
red wine glace, sauce vierge
*substitute frites with pommes purée 3

DESSERTS

- Lemon Tart** 10
crispy meringue, raspberries
- Vanilla Crème Brûlée** 10
lavender sablé