

DINNER

First

Onion Soup Gratinée <i>Swiss & Reggiano.</i>	9.
Northern Forest Mushroom Soup <i>Garlic crisps, Fresh Thyme.</i>	8.
Mussels & Frites <i>Vine Ripened Tomato, Garlic, White Wine, Parsley & Caper Broth.</i>	16.
Butternut Squash Risotto <i>Wild Boar Pancetta, Pecorino, Scallions, Fresh Thyme.</i>	15.
Veal Sweetbreads <i>Orange Braised Belgian Endive, Chanterelle Mushrooms, Double Smoked Bacon.</i>	16.
Quebec Rougié Foie Gras Torchon <i>Vanilla & Grappa Poached Pear, Saskatoon Berry, Toasted Brioche.</i>	18.
Butter Poached Lobster <i>Celeriac & Black Truffle Reversed Ravioli, Seared Sea Scallop.</i>	19.
Fraser Valley Beets & Fairwinds Goats Cheese <i>Creamed Spinach, Saba.</i>	14.
Slow-Roasted St-Canut Piglet <i>Roasted Baby Carrots, Sunchokes, Pearl Onions.</i>	17.
Lyonnaise Salad <i>Tomatoes, Lardons, Soft Poached Egg, Croutons, Cracked Pepper, Mustard & Walnut Dressing.</i>	13.
Treviso & Romaine Salad <i>White Anchovies, Manchego, Piadine Cracker, Banyuls Vinaigrette.</i>	14.
Seared Rare Ahi Tuna <i>White Bean & Olive Oil Puree, Roasted Garlic, Tomato & Oregano Vinaigrette.</i>	15.

Second

Lobster Cannelloni <i>Chanterelles & Ricotta Baked in Lobster Bisque.</i>	22.
Black Pepper Linguine <i>Chicken, Tomatoes, Spinach, Toasted Sesame Seeds, Fresh Cream.</i>	19.
Porcini Mushroom Tagliatelle <i>Porcini Mushrooms, Watercress, Seared Scallop.</i>	20.
Apple-Wood Smoked Sablefish <i>Cannellini Bean & Chick Pea Ragout, Rapini, Tarragon Beurre Blanc, Fried Capers.</i>	34.
B.C. Salmon <i>Citrus & Parsley Risotto, Tomato Braised Young Spinach.</i>	30.
Magret Duck Breast <i>Swiss Chard, Organic Fingerling Potatoes, Orange Sherry Reduction.</i>	34.
Roast Corn Fed Chicken Breast <i>Parsnip & Mascarpone Puree, Cremini Mushroom, Pearl Onions, Foie Gras Cream.</i>	30.
Heritage Berkshire Pork Chop <i>Dill & Mustard Seed Spaetzle, Honey Braised Red Cabbage.</i>	32.
Bone-In Alberta Rib Steak <i>Frites, Creamed Spinach, Amarone Reduction.</i>	36.
Lamb Shank Confit <i>Macerated Prunes, Gremolata Butter.</i>	30.
Ranch Raised Buffalo Noisettes <i>Potato Gnocchi, Morel Mushrooms, Sweet English Peas.</i>	38.

For the Table

Pommes Frites, Parmigiano, Aioli.	6.
Tempura Haricot Vert, Fireweed Honey-Hot Mustard.	7.
Marinated Olive Selection, Napa, Niçoise & Picholine.	6.