

DINNER

First

Onion Soup Gratinée <i>Swiss & Reggiano.</i>	9.
Roasted Pear & Parsnip Soup <i>Root Vegetable Brunoise.</i>	8.
Mussels & Frites <i>Vine Ripened Tomato, Garlic, White Wine, Parsley & Caper Broth.</i>	16.
Pâté Campagne <i>Country Style Rabbit & Pork Pâté, Cornichons, Radishes, Wild Asparagus, Pea Sprouts.</i>	15.
Buffalo Tartare <i>Saltspring Island Chèvre, Black Pepper Vinaigrette.</i>	16.
Seared Quebec Foie Gras <i>Champagne & Star Anise Poached Doughnut Peach, Brioche Pain Perdu.</i>	20.
Wild BC Spot Prawns Cocotte <i>Sweet Garlic, Shallots, Pastis, Fleur de Sel.</i>	17.
Butter Poached Lobster <i>Celeriac & Black Truffle Reversed Ravioli, Seared Sea Scallop.</i>	20.
St-Canut Farms Fresh Pancetta <i>Baby Carrots, Sunchokes, Pearl Onions.</i>	17.
Grilled Sardine Crostini <i>Tomato Broth, Arugula, Niçoise Olive, Lemon, Rouille.</i>	17.
Lyonnaise Salad <i>Tomatoes, Lardons, Soft Poached Egg, Croutons, Cracked Pepper, Mustard & Walnut Dressing.</i>	14.
Grilled Flank Steak Salad <i>Baby Gem Lettuce, Maple Spiced Walnuts, Blue Cheese.</i>	16.
Braised Elk Short Rib <i>Mâche, Bacon Wrapped Medjool Dates.</i>	18.

Second

Lobster Cannelloni <i>Chanterelles & Ricotta Baked in Lobster Bisque.</i>	24.
Black Pepper Linguine <i>Chicken, Tomatoes, Spinach, Toasted Sesame Seeds, Fresh Cream.</i>	22.
Pistachio Penne <i>Duck Confit, Purple Plums, Roasted Shallots, Basil Pesto.</i>	21.
Striped Bass <i>Crushed Potato "Brandade" Sauce Vierge.</i>	30.
B.C Salmon <i>Citrus & Parsley Risotto, Tomato Braised Young Spinach.</i>	31.
Lamb Shank Confit <i>Sugar Pumpkin Ravioli, Swiss Chard, Gremolata.</i>	30.
Roasted Young Chicken <i>Black Truffle Gnocchi, Baby Carrot, Leeks, Dark Poultry Consommé.</i>	32.
Berkshire Pork Roast <i>White Bean Cassoulet, Savoy Cabbage, Roasted Pink Lady Apples.</i>	34.
Alberta Beef Tenderloin <i>Sauce Bourguignon, Potato Lorette, Baby French Beans.</i>	37.
Magret Duck Breast <i>Gingered Spaghetti Squash, Potato Confit, Pan Jus Framboise.</i>	36.

For the Table

Pommes Frites, Parmigiano, Aioli.	7.
Tempura Haricot Vert, Fireweed Honey-Hot Mustard.	8.
Marinated Olive Selection, Napa, Niçoise & Picholine.	7.