

DINNER

First

Onion Soup Gratinée <i>Swiss & Reggiano.</i>	9.
Celeriac & Potato Potage <i>Black Winter Truffle, Persillé.</i>	9.
Mussels & Frites <i>Vine Ripened Tomato, Garlic, White Wine, Parsley & Caper Broth.</i>	17.
Buffalo Tartare <i>Saltspring Island Chèvre, Black Pepper Vinaigrette.</i>	16.
Salmon Gravlax <i>Pickled Beets, Crème Fraîche, Lemon, Vin Cotto.</i>	15.
Crisp Skin Duck Confit <i>Santa Rosa Plums, Hotchkiss Swiss Chard.</i>	16.
Gnocchi <i>Porcini Mushrooms, Watercress, Reggiano Cheese.</i>	15.
Butter Poached Lobster <i>Celeriac & Black Truffle Reversed Ravioli, Seared Sea Scallop.</i>	20.
House Made Rabbit Sausage <i>Rabbit Tarragon Blanquette, Chanterelle Mushrooms.</i>	15.
Lyonnaise Salad <i>Tomatoes, Lardons, Soft Poached Egg, Croutons, Cracked Pepper, Herb Mustard Dressing.</i>	15.
Grilled Flat Iron Steak Salad <i>Baby Gem Lettuce, Maple Spiced Walnuts, Blue Cheese.</i>	17.
Pear & Arugula Salad <i>Parmesan, Serrano, Pomegranate, Endive.</i>	16.
Ricotta & Artichoke Ravioli <i>Crisp Garlic, Lemon Basil Cream.</i>	16.

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>	23.
Spaghetti <i>Manila Clams, Sweet Peppers, Sopresatta Sausage, Garlic, Basque Chile.</i>	22.
Monkfish & Lamb Tongue <i>Du Puy Lentils in Red Wine, Rapini, Sauce Gribieche.</i>	30.
B.C. Salmon <i>Citrus & Parsley Risotto, Tomato Braised Young Spinach.</i>	31.
Roasted Alberta Lamb Rack <i>Potato Fondant, Fraser Valley Roasted Beets, Swiss Chard, Olive Tapenade Jus.</i>	36.
Free Range Chicken <i>Risotto Bourguignonne, Pearl Onion, Shimeji Mushroom, Double Smoked Bacon.</i>	32.
Smoked Pork Shank <i>Mustard Spätzle, Braised Cabbage, Parsnips.</i>	31.
Bone in Alberta Rib Steak <i>Pommes Frites, Thyme Roasted Vegetables.</i>	35.
Magret Duck Breast <i>Gingered Spaghetti Squash, Potato Confit, Roasted Duck Jus Framboise.</i>	36.
Slow Braised Short Rib <i>Gold Potato Purée, Caramelized Pearl Onions.</i>	32.

For the Table

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