

LUNCH

First

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| 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. |
| Wild BC Spot Prawns Cocotte <i>Sweet Garlic, Shallots, Pastis, Fleur de Sel.</i> | 17. |
| St-Canut Farms Fresh Pancetta <i>Baby Carrots, Sunchokes, Pearl Onions.</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

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| 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. |
| Spaghetti <i>Manila Clams, Sweet Peppers, Merguez Sausage, Garlic, Basque Chili Pepper.</i> | 21. |
| Lamb Confit Melt <i>Fig Jam, Braised Leeks, Cambozola Cheese.</i> | 17. |
| Bacon Roasted Chicken Breast Sandwich <i>Aged White Cheddar, Frisée Lettuce, Tomato Relish.</i> | 18. |
| Brie & Roasted Pepper Sandwich <i>Grilled Eggplant, Basil Walnut Pesto, Sweet Onions.</i> | 16. |
| 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. |

For the Table

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