

LUNCH

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.
Salmon Gravlax <i>Pickled Beets, Crème Fraîche, Lemon, Vin Cotto.</i>	15.
Buffalo Tartare <i>Saltspring Island Chèvre, Black Pepper Vinaigrette.</i>	16.
Gnocchi <i>Porcini Mushrooms, Watercress, Reggiano Cheese.</i>	15.
Pear & Arugula Salad <i>Parmesan, Serrano, Pomegranate, Endive.</i>	16.
Lyonnaise Salad <i>Tomatoes, Lardons, Soft Poached Egg, Croutons, Cracked Pepper, Mustard & Walnut Dressing.</i>	15.
Grilled Flank Steak Salad <i>Baby Gem Lettuce, Maple Spiced Walnuts, Blue Cheese.</i>	17.
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.
Pistachio Penne <i>Duck Confit, Purple Plums, Roasted Shallots, Basil Pesto.</i>	22.
Spaghetti <i>Manila Clams, Sweet Peppers, Soprosetta Sausage, Garlic, Basque Chile.</i>	22.
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.
Grilled Short Rib Burger <i>Peppered Bacon, Caramelized Onions Comte Cheese, House-made Sweet Pickles.</i>	18.
House Made Rabbit Sausage <i>Rabbit & Tarragon Blanquette, Chanterelle Mushrooms.</i>	15.
B.C. Salmon <i>Citrus & Parsley Risotto, Tomato Braised Young Spinach.</i>	31.
Monkfish & Lamb Tongue <i>Du Puy Lentils in Red Wine, Rapini, Sauce Gribieche.</i>	30.
Free Range Chicken <i>Risotto Bourguignonne, Pearl Onions, Shimeji Mushroom, Double Smoked Bacon.</i>	32.
Bone in Alberta Rib Steak <i>Pommes Frites, Thyme Roasted Vegetables.</i>	35.
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.	7.