

DINNER

First

Onion Soup Gratinée <i>Swiss & Reggiano.</i>	9.
Seafood Chowder <i>Cortez Island Clams, Mussels, B.C Spot Prawns.</i>	11.
Rougie Foie Gras Torchon <i>Honey-Poached Doughnut Peach, Brioche.</i>	18.
Marinated White Anchovies <i>Pickled Shallot, Sherry Vinaigrette, Grilled Rye, Parsley, Buffalo Mozzarella.</i>	15.
Mussels & Frites <i>Vine Ripened Tomato, Garlic, White Wine, Parsley & Caper Broth.</i>	17.
Buffalo Tartare <i>CRMR Ranch-Raised Buffalo Tenderloin, Saltspring Island Chèvre, Black Pepper Vinaigrette.</i>	16.
Gnocchi <i>Porcini Mushrooms, Watercress, Reggiano Cheese.</i>	14.
Butter Poached Lobster <i>Celeriac & Black Truffle Reversed Ravioli, Seared Sea Scallop.</i>	20.
Braised Rabbit Meatballs <i>Tomato, Roasted Garlic, Niçoise Olives, Rapini.</i>	17.
Lyonnaise Salad <i>Tomatoes, Lardons, Soft Poached Egg, Croutons, Cracked Pepper, Herb Mustard Dressing.</i>	14.
Chicken Cobb Salad <i>Roasted Chicken Breast, Bacon, Baby Iceberg, Corn, Avocado, Roquefort Dressing.</i>	17.
Niçoise Salad <i>Ahi Tuna, Marble Potatoes, Butterleaf, Cherry Tomatoes, Green Beans, Niçoise Olive Vinaigrette.</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>	23.
Bucatini <i>Spicy Tomato Sauce, Guanciale, Parmigiano Reggiano.</i>	21.
Striped Bass <i>Swiss Chard, Potato Rosti, Tomato Serrano Vinaigrette.</i>	32.
B.C Salmon <i>Citrus & Parsley Risotto, Tomato Braised Young Spinach.</i>	31.
Lamb Sirloin Roast <i>Potato Fondant, Truffled Brussels Sprouts.</i>	32.
Pura Vida Farms Roast ½ Chicken <i>Roasted Root Vegetables, Baby Potatoes, Wild Mushroom Fricassee.</i>	29.
House Smoked Pork Shank <i>Cider Braised Cabbage, Potato Olive Oil Puree.</i>	30.
Bone-In Alberta AAA Rib Steak <i>Pommes Frites, Grilled Asparagus.</i>	37.
Magret Duck Breast <i>Gingered Spaghetti Squash, Potato Confit, Roasted Duck Jus Framboise.</i>	35.
Grilled Milk Fed Veal Chop <i>Baked Ricotta & Eggplant Bucatini Pasta, Rapini, Pan Jus.</i>	35.
Grilled CRMR Bison Strip Loin <i>Braised Sunchokes, B.C Hazelnuts, Roasted Garlic, Baby Carrots.</i>	36.

For the Table

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