

LUNCH

First

Onion Soup Gratinée <i>Swiss & Reggiano.</i>	9.
Seafood Chowder <i>Cortez Island Clams, Mussels, B.C Spot Prawns.</i>	11.
Mussels & Frites <i>Vine Ripened Tomato, Garlic, White Wine, Parsley & Caper Broth.</i>	17.
Marinated White Anchovies <i>Pickled Shallot, Sherry Vinaigrette, Grilled Rye, Parsley, Buffalo Mozzarella.</i>	15.
Buffalo Tartare <i>CRMR Ranch-Raised Buffalo Tenderloin, Saltspring Island Chèvre, Black Pepper Vinaigrette.</i>	16.
Gnocchi <i>Porcini Mushrooms, Watercress, Reggiano Cheese.</i>	15.
Braised Rabbit Meatballs <i>Tomato, Roasted Garlic, Niçoise Olives, Rapini.</i>	17.
Lyonnaise Salad <i>Tomatoes, Lardons, Soft Poached Egg, Croutons, Cracked Pepper, Mustard & Walnut 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 Bean, 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, Parmigianino Reggiano.</i>	21.
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.
B.C Salmon <i>Citrus & Parsley Risotto, Tomato Braised Young Spinach.</i>	31.
Striped Bass <i>Swiss Chard, Potato Rosti, Tomato Serrano Vinaigrette.</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.

For the Table

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