

SOUPS

Du Jour p/a

Fish Soup Provençal

tomato, fennel, Pernod, crouton, rouille 11.

SALADS

Maison

heritage greens, grapes, shaved radish, pumpkin seeds, crispy shallots, miso vinaigrette 12.

Pickled Asparagus & Roasted Mushrooms

pearl onions, house bacon, soft boiled egg, shaved truffle pecorino, sherry vinaigrette 16.

Baby Potato

shaved fennel, apple, crispy shallots, buttermilk-blue cheese dressing 12.

ADD:

Roasted Chicken 7. 8 oz. Flat Iron Steak 15.

Seared Scallops 9.

CHARCUTERIE & CHEESE

selection of local & house-made charcuterie & artisan cheese

please see daily list three 17. five 25. seven 34.

SMALL PLATES

Duck 'A L'Orange'

crispy-fried confit wings, orange-honey butter, black sesame seeds, cumin-lime crema 15.

Chicken Liver Paté

spiced bourbon & smoked cherry gelée, cornichons, Dijon, crostini 12.

Poutine

frites, triple cream brie, shredded duck confit, green peppercorn & cognac jus 16 / 24

Charred Eggplant Dip

barely-blanching market vegetables, curry salt, crostini 11.

Seared Scallops

jalapeño-corn velouté, chorizo, fava beans, mint 19.

Yellowfin Tuna Tartare

avocado, sambal, soy, sesame seeds, green onions, wonton chips 17.

Crispy-Fried Smelts

lemon-horseradish aioli 12.

Classic Beef Tartare

egg yolk, cornichons, crostini 16. w/frites or greens 21.

Escargots au Gratin basil cream, gruyère, crostini 17.

FRESH OYSTERS m/p

mignonette, freshly grated horseradish, lemon

LARGE PLATES

Mussels Provençal

roasted tomato broth, herbes de Provence, shallots, leeks, crostini, rouille 21. w/ frites 26.

Roasted Chardonnay-Marinaded Half Chicken

pickled fiddleheads, mushrooms, house bacon, rosemary-duck fat roasted baby potatoes 27.

Herb-Crusted Rack of Lamb

ricotta gnuddi, ratatouille, charred leek pistou 39.

Duck Confit

grilled peaches, cashews, truffled orzo salad, cumin-roasted carrots 32.

Aubergine (VG/GF)

roasted eggplant purée, fried eggplant, cashew cream, ratatouille 21.

BC Line-Caught Halibut Filet

sweet pea purée, mint, marinated Israeli couscous, roasted asparagus 34.

Liver & Onions

Yukon gold pomme purée, seasonal vegetables, double smoked bacon, sweet onion jus 21.

Surf & Turf Burger

local 'Otter Creek' waygu beef, sauvagine cheese, black truffle lobster salad, zuni pickles, pink peppercorn aioli, brioche bun, frites or mixed baby greens 39.

Steaks

House-Cut 38 Day Aged Certified Angus Beef

8 oz flat iron 29.

10 oz striploin 38.

8 oz tenderloin 41.

Sides (choose two) market vegetables, roasted onions, sautéed mushrooms, frites, smashed fingerling potatoes

Sauces (choose one) béarnaise, peppercorn-cognac demi glace, charred leek pistou

PRIX FIXE 42.

First Course

Fish Soup Provençal

or

Salade Maison

or

Chicken Liver Paté

Main Course

Roasted Chicken

or

Mussels & Frites

or

8 oz. 'Flat Iron' Steak Frites

10 oz. Striploin (add 9.)

8 oz. Tenderloin (add 12.)

or

Aubergine (36.)

Dessert

Crème Brûlée

or

Lemon Meringue Tart

or

Flourless Chocolate Torte

