



## Appetizers

<b>Bread basket</b> .....	6
<i>Choice of smoked paprika whipped butter or olive oil and balsamic</i>	
<b>Soup of the day</b> .....	10
<i>Freshly made daily, served with grilled focaccia</i>	
<b>“La Soupe a l’Oignon”</b> .....	12
<i>Classical French onion soup gratinée</i>	
<b>Spinach and arugula salad</b> .....	14
<i>Fresh greens with chèvre, roasted yam, pomegranate, candied walnuts served with an apple cider vinaigrette</i>	
<b>Charcuterie and cheese board</b> .....	18
<i>Artisan cheeses, cured &amp; cooked meats, preserves, chutney, grainy mustard and crostini</i>	
<b>Sautéed prawns and squash ravioli</b> .....	18
<i>Served with confit garlic, tomatoes and pine nuts with truffle oil and sage beurre blanc</i>	
<b>Baked Brie</b> .....	16
<i>Served on baguette, caramelized onions, mixed greens, apple and cranberry chutney, balsamic reduction</i>	
<b>Shrimp and Scallop Cake</b> .....	16
<i>Seared shrimp and scallop cake served with apple and fennel coleslaw and lemon aioli</i>	
<b>Salt Spring Island Mussels</b> .....	18
<i>Steamed mussels with white wine, shallots and fresh herbs.</i>	
• As a main course with pommes frites .....	28



## Entrées

<b>Beef Striploin</b> .....	38
<i>Grilled 8oz AAA striploin, served with potato pavé sauce Bordelaise and sautéed fresh vegetables</i>	
<b>Braised “Provençal” Lamb Shank</b> .....	38
<i>Slow cooked lamb shank, served with crispy polenta, sautéed root vegetables, tomatoes, roasted garlic, thyme and braising jus</i>	
<b>Coq au Vin</b> .....	32
<i>Chicken braised in red wine sauce, served with crushed herb potatoes, caramelized carrots, bacon and sautéed wild mushrooms</i>	
<b>Roasted Pork Tenderloin</b> .....	28
<i>Blue cheese crusted Fraser Valley port tenderloin, served with potato pavé sautéed winter vegetables, cranberry gastric</i>	
<b>Seafood Fettuccini</b> .....	28
<i>Fresh seafood medley with capers, shallots and dill in your choice of a creamy white wine sauce or rustic tomato sauce</i>	
<b>Daily Catch – ask your server</b> .....	Market Price
<b>Wild Sockeye Salmon</b> .....	34
<i>Maple and soy marinated salmon, served with shitake and asparagus risotto and a lime and ginger beurre blanc.</i>	
<b>Curried Lentils in Filo Pastry</b> .....	26
<i>Served with parsnip and butternut squash purée and roasted seasonal vegetables</i>	



**Ménage à Trois (Three course menus)..... \$38**  
– select one from each group

**Soup of the Day**

*Freshly made daily, served with grilled focaccia*

**Spinach and Arugula Salad**

*Fresh greens with chèvre, roasted yam, pomegranate, candied walnuts  
Served with an apple cider vinaigrette*

**Mushroom and Chèvre Tart.**

*Puff pastry, sautéed wild mushroom & goat cheese  
Served with mixed greens, tomato and a truffle oil vinaigrette*



**Roasted Pork Tenderloin**

*Blue cheese crusted Fraser Valley port tenderloin,  
Served with potato pavé sautéed winter vegetables, cranberry gastrique*

**Coq au vin.**

*Chicken braised in red wine sauce, served with crushed herb potatoes, caramelized  
carrots, bacon and sautéed wild mushrooms*

**Seafood of the day.**

*Fresh daily, served with roasted squash risotto, sautéed fresh vegetables and lemon  
beurre blanc*



**Chocolate and Raspberry Torte**

*served with coulis vanilla whipped cream*

**Warm Apple and Almond Thin Tart**

*served with maple walnut ice cream*

**Crème Brulée**



## Desserts

Chocolate and Raspberry Torte .....	10
<i>Served with coulis vanilla whipped cream</i>	
Salted Caramel Cheese Cake .....	12
<i>Bailey's Crème Anglaise &amp; caramel sauce</i>	
Lemon Roulade .....	10
<i>Lemon custard, berry coulis with vanilla whipped cream</i>	
Crème Brulée .....	10
Profiteroles au Chocolat de Frédéric .....	14
<i>Choux paste, warm chocolate sauce filled with vanilla ice cream and topped with toasted pistachio</i>	

**Ask about our specialty coffees**