



Appetizers

Bread basket	6
<i>Choice of smoked paprika whipped butter or olive oil and balsamic</i>	
Soup of the day	10
<i>Freshly made daily, served with grilled focaccia</i>	
“La Soupe a l’Oignon”	12
<i>Classical French onion soup gratinée</i>	
Spinach and arugula salad	14
<i>Fresh greens with chèvre, roasted yam, pomegranate, candied walnuts served with an apple cider vinaigrette</i>	
Sautéed prawns and squash ravioli	18
<i>Served with confit garlic, tomatoes and pine nuts with truffle oil and sage beurre blanc</i>	
Baked Brie	16
<i>Served on ciabatta bread, caramelized onions, mixed greens, fig & port compote, balsamic reduction</i>	
Seared Atlantic Scallops	18
Salt Spring Island Mussels	18
<i>Steamed mussels with white wine, shallots and fresh herbs.</i>	
• As a main course with pommes frites	28
Roasted Tomato and Goat Cheese Tart.....	17
<i>puff pastry, baby arugula & basil pesto</i>	



Entrées

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



Desserts

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

Ask about our specialty coffees