

Dinner à la Carte

☛ Soups

Seafood Chowder 10

fresh fish and shellfish in a tomato saffron broth

French Onion Soup Artisanal 10

caramelized onions in a red wine and beef broth baked with croutons and three cheeses

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Appetizers

(add four prawns to any salad for \$5)

Caesar Salad 11

baby romaine lettuce tossed in our own dressing with Grana Padano and garlic croutons

Spinach Salad 12

with caramelized onion, toasted walnuts, garlic croutons, crumbled blue cheese

Bacchus Salad 13

thin slices of smoked salmon over mixed greens with a tuna rémoulade sauce

Roasted Tomato and Mushroom Tart 12

with Mt. Lehman Gozzarella cheese, baked on puff pastry, served on mixed greens

House Smoked Bacon Rillettes 11

mango harissa chutney, endive salad, crostini

Prawns “à l’Andalouse” 15

served with spicy tomato confit sauce, garlic aioli, and pistou crostini

Steamed Gulf Island Mussels 17

steamed in white wine and tomato, with cracked coriander and fennel seed

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Entrees

Za’atar Roasted Organic Butternut Squash 20

spiced garbanzo mash, pea shoot salad with cilantro and lime, goat yogurt-tahini

Pan-roasted Pacific Cod 26

roasted zucchini and tomatoes, red sweet pepper sauce

Chicken Dijonnaise 25

free-range chicken breast braised in white wine and cream with Dijon mustard. Sautéed asparagus.

Fraser Valley Duck Leg Confit one leg 24 two legs 28

warm beluga lentil salad with spinach, mushrooms, and asparagus tossed in a pepita pesto

Lamb Shank “Aux Épices” 27

braised for three hours with white wine, tomatoes and house blended curry spices

Beef Bourguignon 29

boneless beef short ribs braised in red wine with pearl onions, house smoked bacon and mushrooms

* Our Kitchen contains many common food allergens. Please inform your server of any food allergies that you may have.