

# 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** 12

romaine lettuce tossed in our own dressing with Golden Ears Chermesan, garlic croutons

### **Spinach Salad** 13

caramelized onion, toasted walnuts, garlic croutons, Mt. Lehman Blue de Buf cheese

### **Bacchus Salad** 13

smoked salmon over mixed greens with a tuna rémoulade sauce

### **Organic Mushrooms and Mt. Lehman Buffalo Fresca Tart** 13

served warm with hazelnut praline, arugula salad tossed in a white truffle vinaigrette

### **Duck Rillettes** 14

red onion jam, honey mustard, and toasted challah

### **Prawns “à l’Andalouse”** 15

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

### **Steamed Gulf Island Mussels** 18

steamed in white wine and cream with smoked ling cod and basil pistou

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### **Entrees**

### **Za’atar Roasted Organic Butternut Squash** 20

spiced garbanzo mash, pea shoot salad, goat yogurt-tahini

### **Pan-Roasted Wild Coho Salmon** 27

sautéed bok choy, saffron cream sauce

### **Chicken Dijonnaise** 26

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

### **Fraser Valley Duck Leg Confit** one leg 25 two legs 30

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.

A15% gratuity will be added to parties of 8 or more guests