

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



Appetizers

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

Caesar Salad 12

romaine lettuce tossed in our own dressing with Golden Ears Chermoula, 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

Caramelized Onion Tart 12

house smoked bacon and smoked cheddar

Charcuterie Duo of Chicken Liver Pâté Brûlée and 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



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