

Bread Basket and Whipped Butter

\$2 per basket

First basket is complementary

**Starters**

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

Daily Soup	7
seasonally inspired soup, ask your server for today's flavour	
West Coast 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	
Caesar Salad	12
romaine lettuce tossed in our own dressing with Golden Ears Chermesan and garlic croutons	
Spinach Salad	13
caramelized onion, walnuts, croutons, and crumbled Mt. Lehman Blue de Buf cheese	
Bacchus Salad	13
thin slices of cold smoked sockeye over mixed greens with a tuna rémoulade sauce	
Tartine of Organic Mushrooms and Mt. Lehman Buffalo Fresca	13
served warm with hazelnut praline, arugula salad tossed in a white truffle vinaigrette	
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 in a spicy tomato confit sauce with garlic aioli, and pistou crostini	
Gulf Island Mussels	18
steamed in white wine and cream with smoked ling cod and basil pistou	

**Lighter Lunch**

Onion and Oka Cheese Quiche	16
served with mixed greens	
Sautéed Mushroom and Golden Ears Emmental Omelet	15
Yukon gold potato hash browns	
Stuffed Crêpes	15
mornay sauce, ham, provolone and Swiss cheese, served with mixed greens	
Roasted Chicken and Bacon Panini	16
havarti cheese, spinach, marinated onions, maple harissa, and garlic aioli, served with mixed greens	

**Entrées**

Za'atar Roasted Organic Banana Squash	19
spiced garbanzo mash, pea shoot salad, goat yogurt-tahini	
Pan-roasted Wild Coho Salmon	26
sautéed bok choy, saffron cream sauce	
Chicken Dijonnaise	25
free-range chicken breast braised in white wine and cream with dijon mustard. Sautéed asparagus	
Duck Leg Confit	25
warm beluga lentil salad with spinach, mushrooms, and asparagus tossed in a pepita pesto	
Lamb Shank aux Épices	26
braised for three hours with white wine, tomatoes and curry spices	
Beef Bourguignon	28
boneless short ribs braised in Chaberton Red with pearl onions, bacon and mushrooms	

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

A 15% gratuity will be added to parties of 8 or more guests