

**Friday, July 21, 2017**



<i>Stuffed Medjool Date, Roquefort, walnuts.....</i>	<i>each 2.5</i>
<i>Oyster on the Half Shell, house mignonette.....</i>	<i>each 3</i>
<i>Beef Cheek Croquette, horseradish &amp; chive aioli.....</i>	<i>each 3</i>
<i>Marinated olives.....</i>	<i>6</i>
<i>Soupe à l'Oignon Gratinée, bacon, Gruyère crouton.....</i>	<i>10</i>
<i>Endive Salad, bacon, apple, hazelnuts, mustard wine dressing.....</i>	<i>11</i>
<i>Frites, Parmesan, garlic, parsley, truffle oil.....</i>	<i>10</i>
<i>Tuna Tartar, soy truffle vinaigrette, kohlrabi, gaufrettes.....</i>	<i>16</i>
<i>Saanich Greens, radish, lemon vinaigrette.....</i>	<i>10</i>
<i>Pork Belly Confit, tomato salad, corn bread, basil pistou.....</i>	<i>15</i>
<i>Chicken Liver Mousse, pickles, baguette, mustard.....</i>	<i>15</i>
<i>Two Rivers Charcuterie, cheese, olives.....</i>	<i>22</i>
<i>Salt Spring Island Mussels.....</i>	<i>27</i>



<i>Moules &amp; Frites.....</i>	<i>23</i>
<i>Trout, semolina gnocchi, peas, carrots, caper brown butter.....</i>	<i>25</i>
<i>Rock Fish, soubise, Warba potatoes, scapes, fava beans, tomatoes, rouille.....</i>	<i>25</i>
<i>Duck Confit, dandelion, apple &amp; walnut salad, roasted fingerlings.....</i>	<i>26</i>
<i>House Sausage, marinated squash &amp; bean salad, grilled bread, basil.....</i>	<i>23</i>
<i>Quinoa Fritters, favas, fennel, saffron soubise, preserved lemon chèvre.....</i>	<i>24</i>
<i>Brasserie Burger, bacon, Gruyère cheese, grain mustard aioli.....</i>	<i>20</i>
<i>Steak Frites, red wine &amp; shallot sauce, Roquefort butter</i>	
<i>8 oz Certified Angus Beef Bavette.....</i>	<i>29</i>
<i>10 oz Certified Angus Beef New York Striploin ..</i>	<i>38</i>
<i>12 oz Certified Angus Beef Sirloin.....</i>	<i>35</i>
<i>16 oz AAA Rib Eye.....</i>	<i>50</i>