

**Friday, June 23, 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>Smoked Pork Hock Croquette, green peppercorn 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>Saanich Greens, radish, lemon vinaigrette .....</i>	<i>9</i>
<i>Frites, Parmesan, garlic, parsley, truffle oil.....</i>	<i>10</i>
<i>Tuna Tartar, soy truffle vinaigrette, kohlrabi, asparagus, gaufrettes.....</i>	<i>16</i>
<i>Pork Belly Confit, fingerling potatoes, radish, chicharrons, sauce gribiche.</i>	<i>15</i>
<i>Chicken Liver Mousse, cornichons, grain mustard.....</i>	<i>14</i>
<i>Two Rivers Charcuterie, cheese, olives.....</i>	<i>22</i>
<i>Salt Spring Island Mussels.....</i>	<i>17</i>



<i>Moules et Frites .....</i>	<i>23</i>
<i>Trout, semolina gnocchi, peas, carrots, caper brown butter .....</i>	<i>25</i>
<i>Ling Cod, fingerling potatoes, scapes, asparagus, turnip, rouille.....</i>	<i>26</i>
<i>Sausage, creamed chard, garlic confit, coco beans, onion strings.....</i>	<i>24</i>
<i>Duck Confit, dandelion &amp; apple salad, walnuts, beer mustard, fingerlings</i>	<i>26</i>
<i>Quinoa Fritters, fennel purée, asparagus, preserved lemon goat cheese .....</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 Certified Angus Beef Rib Eye.....</i>	<i>50</i>