

## Wednesday, September 20, 2017



<i>Stuffed Medjool Date, Roquefort, walnuts.....</i>	<i>each 2.5</i>
<i>Crispy Pork Jowl, guindilla pepper, tapenade, puffed rice.....</i>	<i>each 4</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, lemon vinaigrette.....</i>	<i>9</i>
<i>Frites, Parmesan, garlic, parsley, truffle oil.....</i>	<i>10</i>
<i>Chicken Liver Mousse, pickles, baguette, mustard .....</i>	<i>15</i>
<i>Crispy Wild Boar Belly, barley &amp; carrot salad, plum sauce.....</i>	<i>17</i>
<i>Two Rivers Charcuterie, cheese, olives.....</i>	<i>22</i>
<i>Foie Gras Torchon, pistachio, Roquefort, cherry gastrique, toast .....</i>	<i>18</i>
<i>Salt Spring Island Mussels.....</i>	<i>17</i>



<i>Moules &amp; Frites.....</i>	<i>23</i>
<i>Rock Fish, clam fritter, zucchini, corn, cream, tomatoes, basil, rouille.....</i>	<i>26</i>
<i>Trout, semolina gnocchi, carrots, beans, almond brown butter.....</i>	<i>27</i>
<i>Sausage, marinated squash, beans, tomato, basil, grilled bread .....</i>	<i>25</i>
<i>Duck Confit, lentils du Puy, beets, sugar loaf chicory, chanterelles.....</i>	<i>27</i>
<i>Quinoa Fritter, beets, beans, preserved lemon goats cheese, sorrel, chard ...</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>