

Wednesday, May 24, 2017



<i>Stuffed Medjool Date, Roquefort, walnuts.....</i>	<i>each 2.5</i>
<i>Smoked Pork Hock Croquette, green peppercorn aioli.....</i>	<i>each 3</i>
<i>Marinated olives.....</i>	<i>5</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>Saanich Greens, grapefruit vinaigrette</i>	<i>9</i>
<i>Pâté de Campagne, pickles, multigrain toast, grain mustard</i>	<i>15</i>
<i>Scallops, smoked chili vinaigrette, pancetta, freekeh, spicy greens.....</i>	<i>16</i>
<i>Chicken Liver Mousse, pickles, grain mustard.....</i>	<i>14</i>
<i>Two Rivers Charcuterie, cheese, olives.....</i>	<i>21</i>
<i>Mussels.....</i>	<i>17</i>



<i>Moules et Frites</i>	<i>23</i>
<i>Trout, semolina gnocchi, fiddleheads, schinkenspeck brown butter</i>	<i>25</i>
<i>Halibut, pearl cous cous salad, soubise, rouille</i>	<i>30</i>
<i>Tagliatelle, duck confit, cream, green peppercorns, mushrooms, Parmesan .</i>	<i>26</i>
<i>Game Hen, Chamonix potato, beer cheese sauce, brassicas.....</i>	<i>27</i>
<i>Quinoa Fritters, fennel, charred eggplant & pepper purée, brassicas, feta .</i>	<i>24</i>
<i>Brasserie Burger, bacon, Gruyère cheese, grain mustard aioli</i>	<i>19</i>
<i>Steak Frites, red wine & shallot sauce, Roquefort butter</i>	
<i>8 oz Aspen Ridge Bavette.....</i>	<i>28</i>
<i>10 oz AAA New York Striploin.....</i>	<i>37</i>
<i>12 oz Certified Angus Sirloin.....</i>	<i>34</i>
<i>16 oz Certified Angus Rib Eye.....</i>	<i>50</i>