

Wednesday, December 13, 2017



<i>Stuffed Medjool Date, Roquefort, walnuts.....</i>	<i>each 3</i>
<i>Wagyu Stiletto Croquette, green peppercorn aioli.....</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>Frites, Parmesan, garlic, parsley, truffle oil.....</i>	<i>10</i>
<i>Saanich Greens, radish, lemon vinaigrette</i>	<i>9</i>
<i>Chicken Liver Mousse, cornichons, grain mustard, baguette</i>	<i>15</i>
<i>Wild Boar Belly, plum sauce, chickweed, pickled turnips, sunchoke chips.</i>	<i>16</i>
<i>Charcuterie, cheese, olives.....</i>	<i>22</i>
<i>Salt Spring Island Mussels.....</i>	<i>17</i>



<i>Moules & Frites.....</i>	<i>23</i>
<i>Trout, semolina gnocchi, kalettes, squash, almond sage brown butter.....</i>	<i>27</i>
<i>Elk Medallions, potato pavé, beets, kale, cornichons sauce.....</i>	<i>30</i>
<i>Duck Confit, Lentils du Puy, cabbage, carrot purée, pickled shallot salad.</i>	<i>29</i>
<i>Quinoa Fritter, beets, charred onion soubise, parsnips, chèvre, kale.....</i>	<i>24</i>
<i>Brasserie Burger, bacon, Gruyère cheese, grain mustard aioli</i>	<i>20</i>
<i>Steak Frites, red wine & 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>