



## Appetizers

<b>Bread Basket</b> .....	7
<i>Choice of smoked paprika whipped butter or olive oil and balsamic</i>	
<b>Soup of the Day</b> .....	10
<i>Freshly made daily, served with grilled focaccia</i>	
<b>Soupe aux Oignons</b> .....	12
<i>Served with grilled baguette</i>	
<b>Artisan Mixed Green Salad</b> .....	16
<i>Goat Cheese, roasted yams, pomegranate, candied pecans, Apple cider vinaigrette</i>	
<b>Add Cajun Spiced Prawns</b> .....	10
<b>Charcuterie &amp; Cheese Board</b> .....	20
<i>Served with relish, grainy mustard and crostini</i>	
<b>Sautéed Prawns and Squash Ravioli</b> .....	22
<i>Served with confit garlic, tomatoes and pine nuts with truffle oil and sage beurre blanc</i>	
<b>Duck Confit Salad</b> .....	18
<i>Crispy duck leg, curly endive and granny smith Apple salad, red wine vinaigrette</i>	
<b>Curried Coconut Fresh Salt Spring Island Mussels</b> .....	18
<i>Served with lime and grilled baguette.</i>	



## Entrées

<b>Beef Striploin</b> .....	42
<i>Grilled 8oz AAA striploin, served with potato pavé sauce Bordelaise and sautéed winter vegetables</i>	
<b>Braised Moroccan Lamb Shank</b> .....	38
<i>Served with crispy polenta, cumin chickpea and carrots ragout, braising pan jus</i>	
<b>Oven Roasted Chicken Breast</b> .....	32
<i>Served with wild mushrooms demi-glace, potato gratin, celery purée and seasonal vegetables</i>	
<b>Blue Cheese Crusted Port Tenderloin</b> .....	32
<i>Served with potato gratin, sautéed root vegetables and cranberry jus</i>	
<b>Seafood Pasta</b> .....	30
<i>Fresh seafood medley with capers, shallots and dill in your choice of a creamy white wine sauce or rustic tomato sauce served with garlic bread</i>	
<b>Daily Catch – ask your server</b> .....	Market Price
<b>Wild Sockeye Salmon</b> .....	36
<i>Miso glazed marinated salmon, served with shitake mushroom and squash risotto, ginger beurre blanc.</i>	
<b>Curried Lentils in Filo Pastry</b> .....	28
<i>Served with parsnip and butternut squash purée and roasted seasonal vegetables</i>	



## Three Course Menu

\$48

### Soup of the Day

*Freshly made soup served with grilled focaccia*

OR

### Spinach and Arugula Salad

*Goat cheese, roasted yams, pomegranate, candied pecan, apple cider vinaigrette*

OR

### Mushroom and Goat Cheese Tart

*Puff pastry with sautéed wild mushrooms, goat cheese, mixed greens, tomato, truffle oil vinaigrette*



### Blue Cheese Crusted Pork Tenderloin

*Fraser Valley pork tenderloin served with potato pavé, winter vegetables and cranberry gastric*

OR

### Oven Roasted Chicken Breast

*Served with wild mushroom demi glace, potato gratin, celery purée and seasonal vegetables*

OR

### Daily Catch

*Served with roasted squash risotto, sautéed vegetables and lemon beurre blanc*



### Chocolate and Raspberry Tort

*Served with coulis and vanilla whipped cream*

OR

### Crème Brulée





## Desserts

Chocolate and Raspberry Torte .....	10
<i>Served with coulis vanilla whipped cream</i>	
Salted Caramel Cheese Cake .....	12
<i>Bailey's Crème Anglaise &amp; caramel sauce</i>	
Crème Brulée .....	10
Profiteroles au Chocolat de Frédéric .....	14
<i>Choux paste, warm chocolate sauce filled with vanilla ice cream and topped with toasted pistachio</i>	

**Ask about our specialty coffees**