

Lunch menu

roasted squash bisque , maple, caramelized buttermilk, pumpkin seed brittle, smoked gelée, popcorn	10
beet "salad" , apples, cucumber, chèvre, pickled melon, spiced nuts, greens, tarragon citrus	13
1 lb of steamed P.E.I. moules et frites , tomato Provençale, grainy Dijon aioli	13
grade A Québec foie gras torchon , caramelized buttermilk, peach-orange chutney, crumble	20
beef tartare , beef filet, 64 °egg yolk, cashews, chives, capers, pickled vegetable, ginger vinaigrette	16/28
O'brien farms braised beef short rib risotto , wild mushrooms, truffle pecorino, demi glace	20
ocean wise BC salmon filet , saffron + leek velouté, duck fat potatoes, beans almandine	18
flat iron steak frites , au poivre demi, house cut frites, market vegetables, grainy Dijon aioli	20
confit of local guinea fowl , du puy lentils, Acorn creek carrots, honey poached cranberries, chèvre, jus	16
Lyonnaise salad , lardons, fingerlings, brioche, soft boiled egg, frisee, olive oil - lemon, parmesan	15
ocean wise diver sea scallops , tomato-leek risotto, roasted cauliflower, pickled pesto	28
local rabbit + fowl tartine , artisanal bread, tarragon aioli, brie, preserve, "Andy's greens" salad	18
fresh tagliatelle wild mushroom pasta , charred corn, zucchini, tomatoes, fine herbs, parmigiano Reggiano	15