

EVENING MENU

● Friday & Saturday from 5:30pm ●

APPETIZERS

PARMESAN TRUFFLE FRIES – 11

crisp kinnebec fries with grated parmesan, white truffle oil, shaved truffles

KALE & APPLE TUNA SALAD – 18

avocado, fresh black and green kale, fuji apples, seared rare ahi tuna, lemon caper dressing, maple soy reduction, crème fraiche

FRENCH ONION SOUP – 12

caramelized onions, port deglaze, veal broth, herbed croutons, gruyere gratin

CHEF'S AUTUMN SALAD – 15

roasted butternut squash, dried cranberries, candied pecans, grape tomato, orange segments, cherry bocconcini, orange vinaigrette

WARM BRIE CHEESE – 18

*soft warm brie cheese, honey drizzle, toasted walnuts, apples & pears, sliced fresh baguette, homemade
strawberry & cranberry spread*

TRUFFLE WILD MUSHROOM FLATBREAD – 16.50

wild mushroom ragout, sautéed fresh leeks, black truffle oil, shaved parmesan, baby arugula, shaved truffles

add truffle 5.50

 **TRUFFLE LINGUINI – 22**

cremini, shimeji & black trumpet mushrooms, truffle cream sauce, shave black truffle, fresh herbs, grated parmesan

CHICKEN LINGUINI – 22

*marinated chicken breast, green peas, black olives, capers, grape tomatoes, spinach,
sweet tomato sauce*

SEAFOOD FETTUCCINE – 25

squid ink fettuccine, seared east coast scallops, seasonal fish meat, fresh herbs, lemon cream sauce

BUTTERNUT SQUASH & SCALLOP RISOTTO – 25

*pan seared east coast scallops, garlic butternut squash puree, fresh asparagus, sweet
green peas, shaved parmesan*

 **TRUFFLE & MUSHROOM RISOTTO – 24**

wild mushroom ragout, fresh herbs, shaved black truffle, grated parmesan, white truffle oil

gluten free linguini pasta is also available. add **4\$**

MAINS

VEAL OSSO BUCO – 36

fresh local oven braised veal, truffle cream cauliflower risotto, veal jus

WILD ROCK FISH – 34

BC wild rock fish filets, local oyster mushroom, butternut squash puree, brussel sprouts, smoked lardon, pearl onions, pepper sauce

LAMB SIRLOIN – 35

fresh salt Spring cumin crusted lamb sirloin, warm toasted tabouleh, seasonal vegetables, yogurt lemon sauce

TANDOORI CHICKEN – 32

grilled and deboned cornish hen, coconut milk cooked jasmine rice, yellow curry seasonal vegetables, yogurt and dill sauce

*Split charges apply. Tax and gratuity not included. 18% gratuity will be added for parties of 6 and more. Please notify your server of any food
allergies.*

*  truffle specialty

DESSERTS

SWEET CRÊPES & DESSERTS

• CRÊPES •

BUTTER SUGAR – 7

THE ENGLISHMAN CREPE – 7

brown sugar with lemon juice

MAPLE SYRUP OR ASSORTED JAM – 8

NUTELLA OR SPECULOOS OR OVOMALTINE – 8

 **TRUFFLE HONEY – 8**

STRAWBERRIES & CREAM OR CARAMEL APPLE – 9

DARK CHOCOLATE WITH BANANA OR STRAWBERRY – 9

add whipped cream 1.50 vanilla ice cream 2.00

• • •

ICE CREAM – 6.50

flavour of the day

TARTE TATIN – 7

traditional french upside-down tart with apples caramelized in butter and cane sugar

add whipped cream 1.50 vanilla ice cream 2.00

CHOCOLATE MOUSSE – 7.50

egg and sugar-free

CRÈME BRÛLÉE – 8.50

flavour of the da

DIGESTIVES

Bailey's Irish Cream	8.00
Liquor Frangelico (Italy)	8.00
Cognac Remy Martin	8.00
French Brandy St. Rémy	8.00
Canadian Porto 74	8.00
Grappa Bottega Alexander, Italy	8.00
Porto Taylor Fladgate 2012, 10 year old	8.00