

# DINNER

## APPETIZERS

**MAMIE SUZANNE'S FISH SOUP \$14 P**  
bold fish broth, crostini, gruyère et la rouille

**SOUPE DU CHEF \$11**  
chef's daily creation

**MESCLUN GREENS \$14**  
grilled smoked portobello mushroom, house smoked maple bacon, chestnut vinaigrette

**WARM GOAT CHEESE SALAD \$15 P**  
herbes de provence crusted, mixed greens, beurre blanc, balsamic reduction

**MEDITERRANEAN CAESAR SALAD \$14**  
grilled smoked duck breast, garlic crouton, house made dressing

**AAA CANADIAN BEEF TENDERLOIN TARTARE \$22**  
capers, shallots, gherkins, mayo, quail egg, fingerling potato chips

**ESCARGOT AND FROG LEGS PROVENÇAL \$17 P**  
garlic, parsley, brandy, butter sauce

**CRAB AND SHRIMP CAKES \$16**  
gem lettuce, pink grapefruit vinaigrette, preserved lemon mayonnaise

**SEARED HOKKAIDO SCALLOPS \$19**  
roasted root vegetable, baby kale salad, spiced vinaigrette

**SHELLFISH STEAMER \$17 P**  
scallops, prawns, clams, mussels, white wine, garlic, lemon, herbs, tomatoes

**STEAMED MUSSELS \$17 P**  
garlic, white wine, onion, cream, fresh herbs, garlic crouton

**STEAMED CLAMS \$17**  
espelette garlic broth, leeks, grilled foccacia

**CHILLED PRAWN COCKTAIL \$16**  
steamed prawns, traditional cocktail sauce

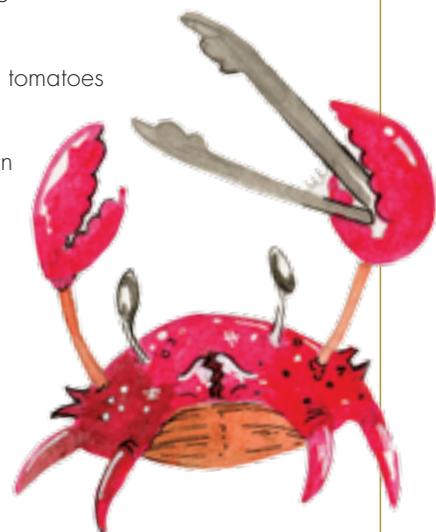
**CHILLED DUNGENESS CRAB (HALF) \$33**  
fresh local crab, house made mayonnaise

**CHILLED ATLANTIC LOBSTER (HALF) \$28 P**  
fresh lobster, house made mayonnaise

**VEAL BOLOGNESE BUCCATINI PASTA \$16**  
stewed roma tomato, bocconcini, fresh basil, extra virgin olive oil

**HALF DOZEN FRESH OYSTERS \$20**  
pear vinegar mignonette, fresh lemon  
add smoked herring caviar (10gr) \$7

**PLATEAU DE FRUITS DE MER \$85**  
platter of chilled seafood  
half crab, prawns, oysters, seafood salad, scallops, smoked salmon, four sauces  
add a tier \$50  
half lobster, trio of crudo - tuna, steelhead, scallops  
(This dish is ideal for 2 to 4 people to share.)



## SIDES

**½ LOBSTER PROVENÇAL \$25**

**½ DUNGENESS CRAB PROVENÇAL \$30**

**POMME FRITES \$8**  
add truffle oil \$2

**SMOKED MASHED YUKON GOLD POTATOES \$9**  
add maple bacon demi glace \$3

**PROVENÇAL ROASTED  
FINGERLING POTATOES \$9**

**GRILLED SCALLOPS \$16**

**GRILLED PRAWNS \$12**

**MOREL MUSHROOM COMPOUND BUTTER \$7**

**CHARRED BRUSSEL SPROUTS \$8**

