

## SEAFOOD

**SAUTÉED WILD PRAWNS PROVENÇAL \$34 P**  
garlic, parsley, brandy butter sauce, marinated tomatoes, seven grain rice, zucchini spaghetti

**PAN SEARED LOIS LAKE STEELHEAD \$32**  
morel mushroom compound butter, roasted sunchokes, sautéed winter greens, red wine cream sauce



**WHOLE ATLANTIC LOBSTER PROVENÇAL \$49**  
seasonal vegetables, seven grain rice  
have your lobster shelled in the kitchen \$6

**WHOLE DUNGENESS CRAB PROVENÇAL \$59**  
seasonal vegetables, seven grain rice

**SEAFOOD LINGUINI \$34 P**  
sautéed clams, mussels, grilled fish, prawns, roasted garlic, tomato sauce

**CRAB AND LOBSTER BAMBOO RICE \$39 P**  
snap peas, tomato, fresh herbs, white wine butter sauce

**BOUILLABAISSE \$36 P**  
west coast style, prawns, scallops, mussels, clams, fish, fingerling potatoes, gruyère et la rouille

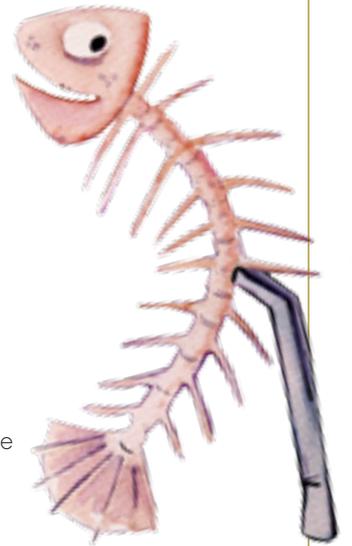
**SEA BREAM AND SCALLOP DUO \$36**  
artichoke hearts, savoy cabbage, house made gnocchi, chorizo sausage, tomato and white wine sauce

**FENNEL INFUSED BAKED WHOLE MEDITERRANEAN FISH \$38**  
sautéed vegetables, seven grain rice

**SMOKED SABLEFISH \$40**  
braised leeks, crispy lentils, split pea purée, extra virgin olive oil

**SEAFOOD PLATTER PROVENÇAL \$51 P**  
½ lobster tail, prawns, scallops, mussels, clams, fish, sautéed vegetables, seven grain rice

**OLIVE DUSTED SEARED LOCAL ALBACORE TUNA \$34**  
baby kale, israeli couscous, ratatouille



## OTHER DISHES

**AAA CANADIAN BEEF FILET \$41 P**  
green beans, roasted shiitake mushrooms, marinated tomatoes, pomme frites, red wine peppercorn jus  
add truffled mushrooms \$10

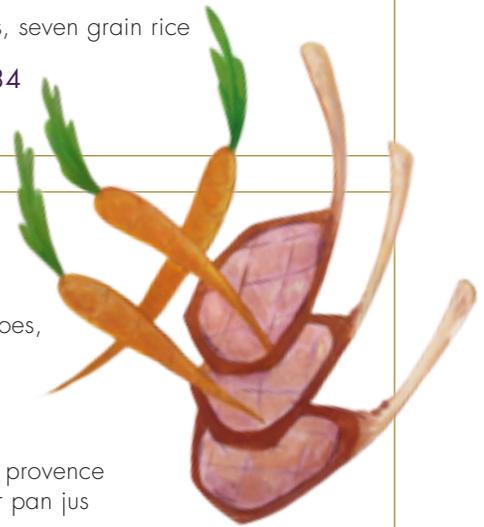
**DUO OF DUCK \$39**  
duck leg confit and seared duck breast - brussel sprouts, herb de provence roasted roma tomato, confit fingerling potatoes, honey lavender pan jus

**WILD MUSHROOM RAVIOLI \$26 P**  
white wine butter sauce, garlic, fresh tomato, herbs  
add grilled scallops \$16 | grilled prawns \$12 | grilled chicken \$10 | add truffled mushrooms \$10

**FREE RUN HALF CHICKEN PROVENÇAL \$32 P**  
thyme glazed rainbow carrots, sautéed broccolini, smoked mashed yukon gold potatoes, lemon herb pan jus

**OVEN ROASTED RACK OF LAMB \$42**  
crusted with dijon and fresh herbs, market vegetables

**PANISSE & VEGETABLE STACK \$26**  
golden beets, brussel sprout leaves, broccolini, white wine roasted shallots, bell pepper coulis, arugula salad  
add truffle oil \$2



 Items marked with this symbol are Provence specialties.



Ocean Wise recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.



Ask your server about our locally sourced ingredients.



Ask your server about our gluten free options.

Vancouver Coastal Health advises "The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination" – Medical Health Officer.

Parties of 8 or more people an 18% gratuity will be added to the bill. | Separate bills are not available for groups larger than 8. Please be aware that a fee may apply to any substitutions or alterations.