

# DINNER

## APPETIZERS

**MAMIE SUZANNE'S FISH SOUP \$16 P**  
bold fish broth, crostini, gruyère et la rouille

**SOUPE DU CHEF \$14**  
chef's daily creation

**MESCLUN GREENS \$15**  
grilled yellow campari tomatoes, gem tomatoes, black garlic and tomato vinaigrette

**MEDITERRANEAN CAESAR SALAD \$15**  
grilled smoked duck breast, garlic croton, house made dressing

**PRESSED MELON SALAD \$15**  
watermelon, honey dew, cantaloupe, feta cheese, crispy prosciutto, white balsamic vinaigrette

**GRILLED SCALLOPS AND ASPARAGUS \$19**  
marinated gem tomatoes, beurre blanc, bc plankton essence, micro sprouts

**MEDITERRANEAN STYLE BEEF CARPACCIO \$17**  
asparagus ribbons, crispy nostrala cheese, black olive salt, fried capers, olive oil, lemon

**HERBES DE PROVENCE CRUSTED GOAT CHEESE \$16 P**  
beurre blanc, balsamic reduction, mixed greens

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

**CRAB AND SHRIMP CAKES \$17**  
iceberg lettuce with citronette, grilled scallions, charred green onion aioli, fresh lemon

**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 croton

**STEAMED CLAMS \$17**  
harissa broth, fennel, sundried tomato, garlic croutons

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

**½ CHILLED DUNGENESS CRAB \$33**  
fresh local crab, house made mayonnaise

**½ CHILLED ATLANTIC LOBSTER \$28 P**  
fresh lobster, house made mayonnaise

**½ DOZEN FRESH OYSTERS \$20**  
pear vinegar mignonette, fresh lemon  
add smoked herring caviar (10gr) \$7

**PLATEAU DE FRUITS DE MER \$85 P**  
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 GRILLED LOBSTER \$25**

**GRILLED SCALLOPS \$16**

**SAUTÉED ASPARAGUS \$9**  
lemon, extra virgin olive oil

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

**½ DUNGENESS CRAB PROVENÇAL \$33**

**GRILLED PRAWNS \$16**

**SAUTÉED BROCCOLI \$9**  
shaved grana padano, extra virgin olive oil

**PROVENÇAL ROASTED FINGERLING POTATOES \$9**

**TRUFFLED MUSHROOMS \$10**

