

SEAFOOD

PAN SEARED LOIS LAKE STEELHEAD \$32

chick peas, gem tomatoes, wilted greens, lemon zest, charred eggplant spread

GRILLED LINE CAUGHT BC HALIBUT \$41

warm vegetable and fingerling potato salad, grapefruit, salsa verde

SEARED ALBACORE TUNA \$34

roasted artichoke hearts, israeli couscous, sautéed baby kale, ratatouille, black olive salt (tuna served rare)

SEARED AHI TUNA \$41

warm lettuce salad, sherry marinated baby bell peppers, snow pea shoots, black garlic aioli (tuna served rare)

SMOKED SABLEFISH \$40

french pea fricassee, roasted pearl onions, bacon, iceberg lettuce, pea puree

SEA BREAM AND SCALLOP DUO \$36

grilled asparagus and yellow campari tomatoes, gnocchi, crispy spanish chorizo sausage, chorizo tomato coulis

WHOLE MEDITERRANEAN FISH \$38

roasted with red onion, roma tomato, lemon and white wine, sautéed vegetables, seven grain rice

WEST COAST STYLE BOUILLABAISSE \$36 ^P

prawns, scallops, mussels, clams, fish, fingerling potatoes, gruyère et la rouille

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

SAUTÉED WILD PRAWNS PROVENÇAL \$34 ^P

garlic, parsley, brandy butter sauce, marinated tomatoes, seven grain rice, zucchini spaghetti

WHOLE ATLANTIC LOBSTER PROVENÇAL \$51

seasonal vegetables, seven grain rice

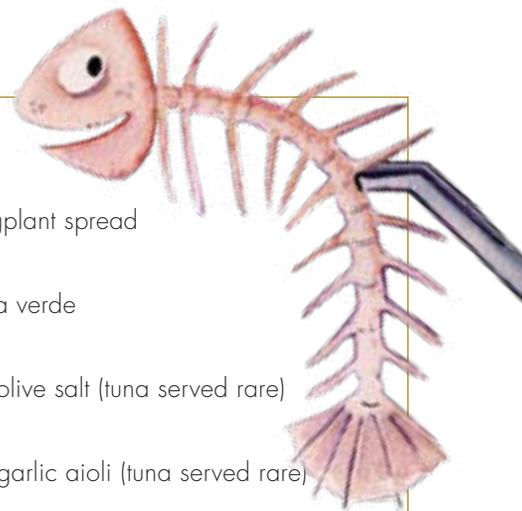
have your lobster shelled in the kitchen \$6

WHOLE DUNGENESS CRAB PROVENÇAL \$61

seasonal vegetables, seven grain rice

SEAFOOD PLATTER PROVENÇAL \$53 ^P

½ lobster tail, prawns, scallops, mussels, clams, fish, sautéed vegetables, seven grain rice



OTHER DISHES

AAA CANADIAN BEEF FILET \$41 ^P

green beans, snap peas, english peas with mustard dressing, herb and garlic roasted fingerling potatoes, red wine peppercorn jus add truffled mushrooms \$10

OVEN ROASTED RACK OF LAMB \$44 ^P

crusted with dijon and fresh herbs, market vegetables

PANISSE & VEGETABLE STACK \$26

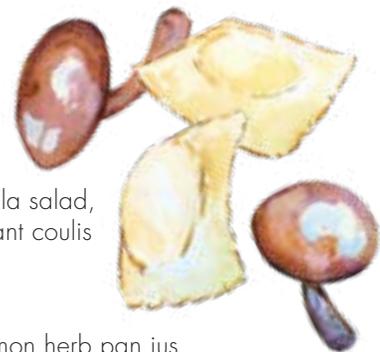
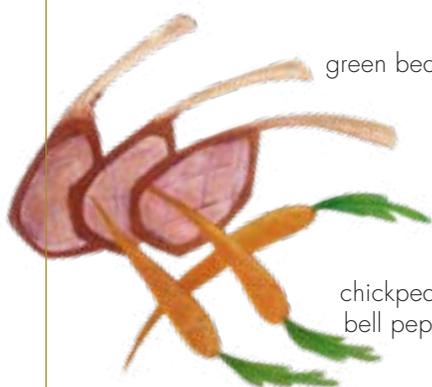
chickpea cakes, roasted artichoke and baby zucchini, fresh arugula salad, bell pepper purée, carrot purée, pickled radishes, charred eggplant coulis add truffle oil \$2 | add grilled chicken \$10

FREE RUN HALF CHICKEN PROVENÇAL \$32 ^P

roasted rainbow carrots, sautéed broccoli, carrot purée, pomme frites, lemon herb pan jus

WILD MUSHROOM RAVIOLI \$26 ^P

white wine, butter sauce, garlic, fresh tomato, herbs add grilled scallops \$16 | add grilled prawns \$16 | add grilled chicken \$10 | add truffled mushrooms \$10



Ask your server about our locally sourced ingredients.



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 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. A fee may apply to any substitutions or alterations. Outside food and drink are not permitted in the restaurant. As per Vancouver Coastal Health regulations, all animals must be kept outside the patio railing with the exception of PADS or BC & Alberta Guide Dog Services certified assistance animals.