



\$40 INCLUDES A GLASS OF WINE
AND CLAFOUTIS FOR DESSERT

21 – 27 SEPT **SEARED LOIS LAKE STEELHEAD**

grilled asparagus, pea shoots, bamboo rice,
shellfish bisque vinaigrette

Unsworth Allegro, Cowichan Valley, BC

28 SEPT – 4 OCT

GRILLED RARE LOCAL ALBACORE TUNA

piparras and baby bell pepper vinaigrette,
saffron fennel couscous

*Seven Terraces Sauvignon Blanc, Marlborough,
New Zealand*

5 – 11 OCT **GRILLED LINE CAUGHT HALIBUT**

summer squash salad, micro greens and quinoa cake,
preserved lemon vinaigrette

Joseph Mellot Sauvignon Blanc, Loire Valley, France

BUY 5 GET \$20
BUY 10 GET \$50

Receive a \$20 or \$50 gift card
when you buy 5 or 10 weeks of our
Chef's Top 10 gift cards (respectively).
Choose to use them weekly or share
them with your friends.

12 – 18 OCT SAUTÉED PRAWNS PROVENÇAL

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

Perret Jongieux, Savoie, France

19 – 25 OCT AAA BEEF TENDERLOIN

green beans, smoked roma tomatoes, pomme frites, red wine and peppercorn jus

Misconduct Merlot, Okanagan, BC

26 OCT – 1 NOV

WILD MUSHROOM RAVIOLI WITH PRAWNS

white wine, butter sauce, garlic, fresh tomato, herbs

Haywire Gamay Noir, Okanagan, BC

2 – 8 NOV BOUILLABAISSE

west coast style, prawns, scallops, mussels, clams, fish, saffron potatoes, gruyère et la rouille

Maverick Rosè, Okanagan, BC

9 – 15 NOV RACK OF LAMB

crusted with dijon and fresh herbs, market vegetables

El Petit Bonhomme, Jumilla, Spain

16 – 22 NOV SEAFOOD LINGUINI

sautéed clams and mussels, grilled fish, prawns, roasted garlic, tomato sauce

Covert Farms Rosè, Okanagan, BC

23 – 29 NOV WHOLE SEA BREAM

sautéed vegetables, bamboo rice, artichoke and black olive vinaigrette

Le Vieux Pin Rosè, Okanagan, BC

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