

TABLEAU

BAR · BISTRO

APPETIZERS

- OLIVES MARINÉES *picholine, niçoise, castelvetrano* ~ 8
- 🍷 FRENCH ONION SOUP *gruyère cheese, crouton* ~ 12
- STEAK TARTARE *quail egg, pomme gaufrette* ~ 18
- BAKED ESCARGOT TARTE *leeks, parmesan, garlic* ~ 16
- 🌱 CRISPY FRIED FISHCAKE *lemon aioli, arugula, pickled fennel* ~ 14
- 🍷 MUSHROOMS ON TOAST *creamy mushrooms, brioche* ~ 18

🌱 oysters

½ dozen ~ 24 1 dozen ~ 44

KUSSHI – B.C.
petite, sweet lingering finish

SAWMILL BAY – B.C.
small, beach kelp, clean finish

PLATS PRINCIPAUX

ROASTED DUCK BREAST ~ 27
*red wine braised cabbage, lentil du puy
honey roasted parsnips*

WILD BOAR & ELK RAGOUT ~ 22
garganelli pasta, padano cheese, kale

SQUASH & LEEK RISOTTO ~ 20
lemon, mascarpone, sage, walnuts

STEAK FRITES ~ 26 🍷
8oz grilled beef, arugula, red wine jus

STEELHEAD TROUT ~ 25 🌱
quinoa & almond, dill, capers, lemon yogurt sauce

BURGER & FRITES ~ 18
gruyère cheese, bacon, lettuce, tomato

SUPREME DE POULET ~ 26
*free range chicken breast, pomme purée
broccolini, sauce verte*

MOULES FRITES ~ 25 🌱
green curry, cilantro, coconut milk, lime

CHARCUTERIE ET FROMAGE

BISON & PISTACHIO TERRINE
apple mostarda, pickled vegetables ~ 16

CHARCUTERIE & CHEESE PLATE
a selection of 3 ~ 18 *a selection of 5* ~ 23

CHARCUTERIE

FINOCCHIONA *cache creek pork, fennel, garlic*
LONZINO *fraser valley pork loin, peppercorn, white wine*
BRESAOLA *beef eye of round, juniper, bay leaf*

FROMAGE

FRENCH BRIE *cow, pasteurized, soft double cream*
MORBIER *cow, washed rind, ash, semi soft, pasteurized*
COMTÉ *cow, semi firm, buttery, unpasteurized*

SALADES

MIXED LEAF GARDEN SALAD ~ 10
cucumber, radish, tomato, carrot, lemon vinaigrette

ROASTED BEET & ENDIVE ~ 14
goat cheese, buttermilk dressing, hazelnut

🌱 **ALBACORE TUNA NIÇOISE** ~ 17
*black olive, potato, radish, green bean
tomato pulp vinaigrette*

on the side

FRITES *hand cut kennebec & garlic aioli* ~ 6
BRUSSEL SPROUTS *roasted, chili, garlic* ~ 7
BROCCOLINI *walnut gremolata* ~ 7
POUTINE *hand cut fries, gravy, curds* ~ 10
KALE & LENTILS *red wine, butter* ~ 6

HOUSE FAVOURITES 🍷 Ocean Wise 🌱

Please advise your server of any food allergies. Parties of 8 or more are subject to 18% gratuity. The consumption of raw oysters poses an increased risk of foodborne illness.