

lunch

starters

provençal fish soup

saffron & tomato broth with croutons
gruyere cheese & rouille

8

moroccan spiced eggplant salad

oven dried tomato, minted yogurt, & flat bread

8

warm beet salad with chèvre

gathered greens & caramelized onions
beetroot reduction with horseradish crisp

10

avocado & dungeness crab salad

trio of melons dressed with lemon oil

13

queen charlotte salmon gravalax

apple & cucumber dressing with a crispy oyster fritter

12

heart of romaine salad

olive oil garlic crostini, parmesan cheese
caeser dressing and marinated anchovy

10

spring greens

crisp carrot ribbons, radish, green beans, tomato, asparagus & celery
french vinaigrette

9

grilled 'iron' steak sandwich

arugula, grainy mustard
brown butter aioli
spiced gaufrettes

18

mains

minted pea & ricotta ravioli

sautéed spinach, morel mushrooms & buttered spring vegetables
parmesan foam

18

warm marinated citrus confit chicken salad

arugula & herb salad, pine nuts, basil with lemon & currants

19

pan seared digby scallops

asparagus risotto & red wine reduction

24

pan roasted haida gwai salmon

sautéed potatoes, fennel & grapefruit emulsion

23

grilled petit fillet mignon

pomme fondant, spring vegetables, béarnaise & red wine jus

25

local side stripe shrimp pappardelle

herb & tomato saffron cream

20

diva's smoked black cod

poached hen egg, leek & potato presse
grain mustard beurre blanc

26

herb roasted chicken breast

lightly truffled gnocchi, spring vegetables & chicken jus

22

double prime angus beef burger

yukon gold potato frites

19

dino renaerts, executive chef | carl wilks, sous chef