

Dine Around Lunch Menu

\$35 per person

Course One

Soupe à L'Oignon Gratinée

Caramelized onions, sherry beef broth, Gruyère

Or

Mushroom Truffle Pâté

Served with baguette

Course Two

Le Parisien

Brie, cooked ham, cornichons on baguette.

OR

Evolved Grilled Cheese

On whole wheat with bacon jam & Emmenthal.

Served with a sweet Piquillo Pepper jam & Bistro salad.

OR

Ⓥ Mediterranean Falafel

Falafel, grilled vegetables on focaccia.

Served with Bistro salad.

Course Three

Dessert du Jour

Dine Around Dinner Menu

\$55 per person (minimum 2 people)

Course One

Tuscan Pleasure

Roasted garlic & white bean purée with marinated cherry tomatoes.

Served with crostini & baguette.

Or

Foraging Goat

Baked chèvre nestled in an orange curry-marinated fennel with spicy pickled butternut squash, walnuts & pomegranate.

Course Two

Wild Goose Pinot Gris, BC \$14 6oz, \$18 9oz

Gray Monk Pinot Noir, BC \$15 6oz, \$20 9oz

Gourmet Cheese Boards

Choose from below. Served with a Bistro salad, baguette & other accompaniments. We can accommodate vegetarian and gluten-free dietary requirements.

Swiss Fondue

The classic melted Alpine cheese experience seasoned with white wine.

Or

Raclette

Melted Raclette cheese scraped at your table over seasoned, roasted potatoes, cured meat, marinated onions, cornichons.

Or

L'Apéro Experience

Build your own cheese board: choose 3 cheeses and 1 meat from our daily selection.

Course Three

Taylor Fladgate 10 Year Old Tawny Port, Portugal \$10 2oz,

Dessert du Jour