

## Wednesday, May 16, 2012



<i>Stuffed Medjool Date, Roquefort, smoked paprika almonds .....</i>	<i>each 2</i>
<i>Oyster on the Half Shell, house mignonette.....</i>	<i>each 2.5</i>
<i>Frites, Parmesan, garlic, parsley, truffle oil.....</i>	<i>9</i>
<i>Soupe à l'Oignon Gratinée, bacon, Gruyère crouton.....</i>	<i>9</i>
<i>Ragley Farm Lettuces, red wine shallot vinaigrette.....</i>	<i>8</i>
<i>Endive Salad, apples, bacon, hazelnuts, mustard wine dressing.....</i>	<i>9</i>
<i>Pork Belly, peperonata, mizuna, chicharron.....</i>	<i>13</i>
<i>Chicken Liver Mousse, cornichons, grain mustard.....</i>	<i>10</i>
<i>Smoked Tuna, marinated white beans, fennel, basil, watercress.....</i>	<i>11</i>
<i>Charcuterie Plate, olives, baguette.....</i>	<i>18</i>



<i>Sooke Trout, Serrano croquettes, smoked paprika-almond brown butter.....</i>	<i>23</i>
<i>Albacore Tuna, asparagus, tesa, crab fritter, tarragon aioli, lemon purée.....</i>	<i>24</i>
<i>Ling Cod, fennel, fiddleheads, cauliflower brown butter, caper dressing.....</i>	<i>24</i>
<i>Duck Breast, spring barley pilaf, arugula, rhubarb-red wine compote.....</i>	<i>25</i>
<i>Elk, fiddleheads, piquillo peppers, bacon, mushroom &amp; peppercorn ragout....</i>	<i>27</i>
<i>Brasserie Burger, bacon, Gruyère cheese, arugula.....</i>	<i>18</i>
<i>Steak Frites, red wine &amp; shallot sauce, Roquefort butter</i>	
<i>8 oz Certified Angus Sirloin.....</i>	<i>23</i>
<i>12 oz Certified Angus Sirloin.....</i>	<i>29</i>
<i>10 oz Certified Angus New York Striploin.....</i>	<i>31</i>