

# tap

restaurant

freshly-baked focaccia, really good EVOO and 18 year old balsamic	9
caesar salad, confit garlic, roasted tomato, grana padano, focaccia crostini	16
roasted beet tapenade, house made baguette, semiahmoo apiaries honey	16
blue cheese arancini, roasted pear, soubise sauce, prosciutto chips	18
foie gras torchon, brioche, tarragon wine jelly, hazelnuts	20
chili prawn, pickled avocado, king oyster mushroom, crispy yam	20
phyllo wrapped baked brie, house brioche, honey, poached pear, walnuts	16
butternut squash risotto, arugula, grana padano reserve	26
smoked pork belly, seared scallops, herbed potatoes, sauerkraut, apple mostard	40
confit duck leg, wild rice, leek, roasted carrots & turnips, cherry jus	37
sablefish, du puy lentils, mushrooms, brussels sprouts, leek, 5 spice broth	45
butter poached lobster tail, zucchini, fennel, tomato, preserved lemon	40
beef tenderloin, yam puree, glazed vegetables, peppercorn sauce	50
stuffed chicken, mushroom, fontina, spinach, prosciutto, carrot, beurre noisette	33
classic lemon tart, almond shortbread crust, meringue crumble	12
dark chocolate and chartreuse pâté, chocolate dentelle	12
freshly baked madeleines, ice cream, garnishes	12
pear and lime bavarian, sable breton, spiced pear	12
mocha pot au crème, biscotti, vanilla chantilly cream	12