

\$45 | SERVED EVERYDAY

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### *Les Entrées*

**SOUPE À L'OIGNION**

French onion soup, applewood smoked cheddar cheese

**SALADE AU SAUMON CRU**

BC steelhead trout, cucumbers, radishes, zucchini, dill, garlic crème fraîche

**ESCARGOT LE NOTRE**

brandy garlic butter, parsley, two year old Comté cheese, key lime

### *Les Plats*

**CONFIT DE CANARD**

duck confit, split peas, apples, squash, baby turnip, red wine reduction

**COQ AU VIN**

red-wine braised chicken, king oysters mushrooms, lardons, heirloom carrots

**BOUILLABAISSÉ**

seafood stew, grilled fennel, celery root, cherry tomatoes

### *Les Desserts*

**CRÈME BRÛLÉE**

daily crème brûlée

**GATEAU AU CHOCOLAT "WEISS"**

flourless chocolate cake, Grand Marnier crème chantilly, orange & chili marmelade