

frenchish

menu additions

tomato **soup**

cracked black pepper & basil 6.

seared **foie gras** terrine

served chilled with tomato jam & toasties 20.

grilled **wagyu beef** tongue

torteaux & sauce verte 12.

moules dijonnaise

white wine—steamed saltspring island mussels
with sweet onions, mustard greens, cream & dijon 27.

jujube **sticky toffee pudding** 8.

three little figs **ice cream** w/ chocolate crinkle cookie 6.

ask about additional **wines & limited-release **La Cumbre beers****

farmers salad^(gf)

arugula, little tomatoes, white turnips, sweet garlic vinaigrette

fromage à trois

p'tit basque^(sh) + pickled long beans
camembert^(c) + pickled white beets
roquefort^(sh) + pear compote + hazelnuts