

## CHALKBOARD SPECIALS

*Charcuterie Board*.....\$6.50 ea. /\$28

Cocoa Terrine, coffee bbq

Pork Croquette, house jam

Deviled Egg, smoked fish

Salmon Rillettes, gribiche, dill

Pork Rillon, walnut crumble, cornichons

Chicken Liver Mousse, port-glazed shallots

*Cheese Board*.....\$6.50 ea. /\$16

Brie Chèvre (goat) Rambouillet

Époisses (cow) Burgundy

Tomme Haut Barry (raw sheep) Larzac

*Oysters,*

Daily Selection\*.....\$3.50 ea. /\$36 dz.

## DINNER FISH SPECIAL:

*Cedar Planked Halibut*

macadamia cream, sage pesto,  
roasted sweet potato, savoy cabbage,  
purple potato chips

\$35

## SOUPE DU JOUR:

*Butternut Squash*

cashew cream, toasted coconut, pepitas

\$6 cup /\$10 bowl