



bistro moderne

2010 WINTER OLYMPIC

"HANGOVER" MENU

30. per person

beverage, tax and gratuity not included

not available in conjunction with any other promotion

Le Menu

SOUPE DU JOUR

CHOP CHOP SALAD

Cucumber, Scallions, Carrots, Pickled Mushroom,
Champagne Mango, Asian Pear, Ginger and Sesame Dressing

CHOICE OF "TARTE FLAMBÉE"

Gruyère & Smoked Bacon
Wild Mushrooms
Smoked Bacon & Onion
Snails & Smoked Bacon

EARLY SPRING SALAD

Beet Carpaccio, Mesclun and Shaved Crudité, Hazelnut Dressing

COUNTRY DUCK TERRINE

Housemade Pickles, Onion Compote, Whole Grain Mustard



STEAMED QUADRA ISLAND MUSSELS

"Thai" Green Curry, Cilantro, Roasted Peppers, Pommes Frites

BC BAKED CLAMS

Manilla Clams with Wild Mushrooms, Pork Link, Purple Potato,
Scallions, Tomato & Spinach. Served with Garlic Toast

TRADITIONAL COQ AU VIN

Bacon, Wild Mushrooms, Spätzle

SEAFOOD BOUILLABASSE

Fennel & Tomato Confit, Saffron Broth, Croutons, Rouille

ROASTED POTATO GNOCCHI

Artichokes, Fennel and Tomato Confit, Crispy Quail Eggs, Basil Oil

STEAK FRITES

10 oz. Grilled AAA Sirloin, French Fries, Sauce Au Poivre
supplement 9.



CHOICE OF DESSERT