

le menu

petits bijoux

hard-boiled egg, truffle-buttered toast, bacon jam	3
gougeres	4
smoked cod brandade, crostini	5
baby french onion soup, double-smoked bacon, gruyère	5
croque mademoiselle	6
duck rilette, crostini	6

soupes

seafood chowder, potato, lardons, cracker	8	12
french onion, double-smoked bacon, gruyère		12

salades

green salad, goat cheese, poached pear, hazelnuts, banyuls vinaigrette	8	12
tuna niçoise, fingerlings, egg, tomato, haricots verts, olives, lemon & olive oil	12	18

petits plats

local wild clams, roasted garlic bread crumbs, bacon broth		12
chicken liver pate, buttermilk toast, fig compote		12
terrine de campagne, onion marmalade, cornichons, fruit & nut toast		14
dungeness crab cake, celery root slaw, picholine olive dressing		14
bacon & onion alsatian tart, pickled fennel salad, brown butter hollandaise		14
foie gras torchon, rhubarb compote, brioche		16
steak tartare, egg yolk, crostinis	14	24

grands plats

croque madame, truffled chips, salad		15
station 7 burger, thick-cut bacon, aged cheddar, bbq sauce, frites		15
steelhead trout, fingerling potatoes, cipolini onions, bacon-braised kale, apple vinaigrette		23
48 hour cassoulet, poached egg, foie gras		25
veal cheeks, gnocchi, french breakfast radish salad, parmesan		25
line-caught halibut, kabosha squash ravioli, shimeji & morel mushrooms, brown butter		26
beef tenderloin & frites, blue cheese butter, watercress (add 3 for veal bone marrow crust)		28

24/7

please ask us about our daily two course tasting menu	24.07
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sucreries

sorbet	6
chocolate truffles	6
rhubarb trifle, crème fraîche, sable biscuit	8
frozen chocolate & cherry terrine, crème anglaise	8
white chocolate crème brûlée	8
tarte tatin à la minute, vanilla bean ice cream (please allow 20 minutes, serves two)	16



vegetarian, vegan & gluten free options available upon request
we are oceanwise. chef jason leizert sous chef john geneau



le fromage 5

soft

camembert rustique	pasteurized	normandie, france	creamy & mushroomy
riopelle de l'isle	pasteurized	isle-aux-grues, quebec	mild & earthy artisan brie
*brie de meaux	unpasteurized	ile-de-france, france	"the king of bries"
brillat-savarin	pasteurized	bourgogne, france	rich, sharp triple cream
pierre robert	pasteurized	ile-de-france, france	full, buttery triple cream
delice de bourgogne	pasteurized	bourgogne, france	triple cream, richest of soft

blue

blue gouda	pasteurized	holland	thin veined, unique texture
le ciel de charlevoix	pasteurized	charlevoix, quebec	mildest, dense & silky
*bleu de gex	unpasteurized	jura, france	stilton style, earthy & firm
poplar grove tiger blue	pasteurized	naramata bench, bc	mild, dense & thin veined
bleu benedictine	pasteurized	st. benoit-de-lac, quebec	medium, drier & crumbly
*fourme d'ambert	unpasteurized	auvergne, france	lait cru, strong & smooth
st. agur	pasteurized	rhone alps, france	creamy, big blue pockets

medium & rind washed

le mont-jacob	pasteurized	saint-benoît, quebec	mild, buttery and creamy
tomme de montagne	unpasteurized	pyrennes, france	soft & smooth
*le baluchon	unpasteurized	st-anne-de-la-pérade, pq	buttery, light tart finish
*tête de moine	unpasteurized	jura, switzerland	rich, delicate florets
fleur d'aunis	pasteurized	la rochelle, france	grassy & earthy
maroilles	unpasteurized	nord, france	rind washed, strong
munster	unpasteurized	alsace, france	nutty, big classic alsace
epoisses	thermized	bourgogne, france	strong, huge nose

firm

*abondance	unpasteurized	savoie, france	soft & mildest of the firm
*alpindon	unpasteurized	lister, bc	organic, single herd
*vigneron	unpasteurized	swiss alps	"winemaker's cheese"
*gruyere 1 year old	unpasteurized	lucerne, switzerland	"the classic" cave aged
*comté montagne	unpasteurized	jura, france	cave aged 21 months
saenkanter gouda	unpasteurized	nord, holland	aged 5+ years, robust

aged cheddar

*avonlea cloth-bound cheddar	unpasteurized	avonlea, p.e.i.	nutty, lemony & long finish
tuxford & tebutt farmhouse	pasteurized	england	soft & creamy since 1780
armstrong 2 year	pasteurized	british columbia	fresh & bright
britannia 3 year	pasteurized	quebec	medium & strong
britannia 5 year	pasteurized	quebec	sharp & intense

*denotes raw milk

served with fresh baguette

le fromage 5

goat

saltspring island chevre	pasteurized	saltspring island, bc	light, fresh, citrusy
chevre buche	pasteurized	loire valley, france	soft, dense, classic
aged gouda	pasteurized	landera, holland	firm, robust, mild salt
tomme de chevre au muscadet	unpasteurized	loire valley, france	lively, rich, long, sweet
*sainte-maure caprifeuille	pasteurized	loire valley, france	rich, nutty, amazing bloom
chevre noir aged 2 years	pasteurized	chesterville, quebec	full, salty, creamy, rustic

sheep

le brebiou	pasteurized	pyrenees, france	fresh, brie like, big nose
p'tit basque	pasteurized	pyrenees, france	velvety, medium, rustic
manchego aged 1 year	pasteurized	la mancha, spain	salty, sharp, firm, classic
tomme corsu vecchiu	pasteurized	corsica, france	rich, long, buttery finish
roquefort societe*	unpasteurized	aveyron, france	mildest, medium producer
roquefort papillion noir	unpasteurized	aveyron, france	strongest, large producer
roquefort carles	unpasteurized	aveyron, france	creamiest, artisan producer

goat, sheep & cow

gran capitan	unpasteurized	la mancha, spain	rustic, firm, earth & clay
valdeon blue	unpasteurized	leon, spain	salty, punchy, very strong

buffalo (8)

natural pastures	unpasteurized	courtney, bc	light, fresh, firmer style
campania felix	unpasteurized	caserta, italy	rich, savoury, lighter style

neil's yard

wensleydale	pasteurized	north yorkshire, england	mild, smooth, creamy
cashel blue	pasteurized	tipperary, ireland	rich, voluptuous, balanced
colston bassett stilton	pasteurized	nottinghamshire, england	strong, full, savoury

sides

toasted almonds	2.50	house-made fig jam	2.50
house-made truffled butter	2.50	cerignola olives	2.50
house-made bacon jam	2.50	local honey	2.50
brandied cherries	2.50	house-made date bread	2.50

sherry, porto & vin doux

lustau dry amontillado	7	taylor fladgate white	7	pillitteri estates '06 vidal icewine	9
lustau manzanilla	7	quinto do crasto '04 lbv	8	jaboulet '07 muscat	9
gonzalez byass oloroso	7	kopke colheita '97	15	chateau de mosny '03 chenin	9
lustau east india solera	9	smith woodhouse '80	22	chateau d'armajan '03 sauternes	13
alvear solera 1927	15	niepoort '07	29	chateau dereszla '03 tokaji	22

les vins

les bulles

			demi	coupe	bottle
blanc de blancs	veuve du vernay n/v brut	floral, citrusy	3.5	7	35
blanc de blancs	sumac ridge tribute n/v bc brut	zesty apples	5.5	11	55
blanc de noirs	chandon n/v california brut	toasty, dry	5.5	11	55
blanc de noirs	de venoge n/v vin du paradis brut	lively, balanced			120
blanc de noirs	duval leroi '07 paris label brut	candied, silky			140
blanc de noirs	perrier jouët '99 belle époque brut	fresh, delicate			350

les blancs

			demi	glass	carafe	bottle
blend	domaine uby n/v vin du pays	light, fresh, crisp	2.5	5	15	25
sauvignon blanc	domaine tariquet '08 côtes de gascogne	dry, floral, rich	3.5	7	21	35
viognier	château du trignon '07 côtes du rhône	peaches, cream				44
riesling	balthasar '07 hattenheimer schutzenhaus	sweet, dry, tangy				44
chenin blanc	touche mitaine violettes '07 mont louis-sur-loire	soft, full, gorgeous	5	10	30	50
grüner veltliner	stift goettweig messwein '08 austria	clean, baked apple				50
riesling	hugel '07 alsace	fruity, floral, full	5.5	11	33	55
chardonnay	j.j. vincent château fuissé '07 saint-véran	elegant, full, dry	6	12	36	60
gewurztraminer	pfaffenheim grand cru steinert '05 alsace	sweet, spicy, rich				69
chardonnay	trefethen '07 napa	the butter bomb				69
sauvignon blanc	cloudy bay '08 marlborough	snappy, crisp, dry				78
viognier-marsanne	treana '07 napa	"white for red drinkers"				78
chardonnay	william fevre premier cru chablis '06 vaillons	mineral, light, graceful				99

les rosés

blend	domaine lafond 'roc epine' '07 tavel	strawberry, spice	4.75	9.5	28.5	48
blend	de venoge n/v brut champagne (375 ml)	light, sweet berries				78

les rouges

grenache noir	les brottiers '07 côtes du rhône	fruity, aromatic	3.5	7	21	35
pinot noir	joseph faiveley 'paulée' '07 bourgogne	soft, earthy	4.5	9	27	45
cab franc	millésime '03 saumur champigny	fiercely fruity				55
syrah-grenache	château du trignon '06 vacqueyras	spicy, dark	6	12	36	60
merlot-cab	château rousselle '05 côtes de bourg	dry, fruity, big	6	12	36	60
shiraz	torbreck "woodcutter's" '07 barossa	big, unapologetic				69
malbec	altos las hormigas reserva '06 mendoza	massive, smooth				69
mourvèdre	gros noré '05 bandol	huge, dark, full	8	16	48	78
cab sauv	starmont merryvale '07 napa	smooth, silky				78
gamay	marcel lapierre '07 morgon	cherries, spice				78
pinot noir	louis jadot 'le vaucrain' '07 bourgogne	structured, classic				78
g-s-m	clos de l'oratoire '07 chateau neuf-du-pape	ripe, dark fruit				99

le dernier chance

castelão	azul portugal '07 palmela	soft, light, fruity				37
sauv blanc	wither hills '08 wairau	delicate, fresh				45
blend	laughing stock blind trust '08 naramata	tropical, creamy				55
merlot-cab	fairview cellar's '08 madcap, oliver bc	full, dry, rich				65

just ask to have your favourite wine waiting. we will open any bottle for two glasses.
please ask about what else we have off list.