

# Appetizers

## Tapenade Crostini 6

Provençal olive puree, olive oil and sea salt crostini

## Feature Soup 8

Daily soup inspired by the season and whimsy of the Tapenade Bistro kitchen

## Fraser Valley Duck Confit 12

Crispy leg, red beet tartare, herbed goat cheese, baby frisee, Tapenade herb garden puree, sherry vinegar caramel

## Harvest Salad 9.5

Artisan baby lettuces, Gruyere, pickled cucumber, dried apricot, red pepper relish, crispy ham, toasted almonds, aged sherry vinaigrette



## “Fish and Chips” 11

Crispy halibut cheeks, chickpea “frites”, fennel carrot slaw, Chef’s tartare sauce

## Beef Striploin Carpaccio 11

Parmigiano-Reggiano, capers, roquette, lemon truffle aioli, balsamic reduction, extra virgin olive oil

## Beet Salad 10

Marinated teen beets, chickpea puree, chévre, horseradish cream, beet vinaigrette

## Romaine Heart Salad 9

Parmigiano-Reggiano, garlic confit and anchovy crouton, “Caesar dressing”

## “Insalata Caprese” 11

Vine ripened tomato, hand pulled mozzarella, basil, filone croutons, extra virgin olive oil, crema di balsamico

## House Made Charcuterie One 9 Three 25

All charcuterie served with cornichon, olive oil and sea salt crostini

### Duck Rilette

Traditional shredded duck pate, grainy mustard, saffron cucumber, rhubarb vanilla confiture

### Chicken Liver Parfait

Bruleed parfait, Port onion jam, pickled pink onion

### Pate de Campagne

Country style terrine, apricot thyme compote, Cognac Dijon mustard



## Salt Spring Island Mussels AP 11 MC 20

Choice of three styles, main course served with pommes frites and aioli

**Provençal** Capers, olives, tomato, Provençal sauvignon blanc broth

**Piggy** Double smoked bacon, garlic, grape tomato, light tomato cream, rouille

**Breton** Fennel, shallots, chives, creamy Pernod pinot gris broth



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

## **Pasta**    AP 11    MC 20

### **Linguine “Boscaiola”**

Ground AAA Canadian striploin, mushroom and root vegetable soffrito, Parmigiano-Reggiano, Cognac and truffle cream

### **Linguine “Pomodoro”**

Grape tomatoes, hand rolled mozzarella “fiore di latte,” basil, Chef’s tomato sauce

## **Mains From The Sea**

### **Bouillabaisse 27**

Provençal fish stew, fresh fish, tiger prawns, diver scallop, mussels, clams, shellfish and tomato broth, rouille

### **Ivory Spring Salmon 25**

Pan roasted, saffron apricot cous cous, fennel carrot salad, herbed confit garlic cream

### **Prawns Provençal 24**

Sautéed tiger prawns, crispy gnocchi, buttered peas and pearl onion, Provençal pan sauce

### **Diver Scallops 28**

Pan seared, chickpea panisse, eggplant caponata, marinated grape tomatoes, crispy ham, caper raisin emulsion

### **Queen Charlotte Halibut 28**

Pan seared, spaetzle, ragout of double smoked bacon, mushroom, peas, pearl onions, Tapenade herb garden salsa verde, pinot noir jus

## **Mains From The Land**

### **Fraser Valley Duck Breast 26**

Oven roasted, fleur de Dijon spaetzle, eggplant caponata, tomato confiture, tawny Port demi glace

### **“Steak, Fries and Salad” 29**

Pan seared 8 oz rib eye, chick pea “frites”, iceberg lettuce, Chef’s blue cheese dressing, Marchand de Vin sauce

### **Paradise Valley Pork Tenderloin 25**

Pan braised medallions, crispy gnocchi, fennel carrot salad, red pepper relish, Provençal pan sauce

### **Beef Short Rib 26**

Boneless braised short rib, pommes puree, buttered peas and pearl onions, Bordeaux and juniper berry jus

Please do not hesitate to specify dietary requirements or if you require an item simply prepared.

**Alex Tung**  
Executive Chef