

## Brunch Spring 2010

### 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 Rillettes

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



### Mains

#### Eggs Benedict 11

Free range eggs, cured ham, caramelized onions, filone baguette, hollandaise sauce, herbed potato hash, fruit salad

#### Smoked Salmon Benedict 12

Free range eggs, smoked wild sockeye salmon, filone baguette, hollandaise sauce, herbed potato hash, fruit salad

#### Dungeness Crab Benedict 16

Free range eggs, lump crab meat, filone baguette, hollandaise sauce, herbed potato hash, fruit salad

#### Florentine Benedict 12

Free range eggs, creamy garlic spinach, filone baguette, hollandaise sauce, herbed potato hash, fruit salad

#### Bacon and Gruyere Frittata 12

Open faced omelet, double smoked bacon, caramelized onion, grape tomato, gruyere cheese, herbed potato hash, fruit salad

#### Mushroom and Goat Cheese Frittata 11

Open faced omelet, mushrooms, caramelized onion, goat cheese, herbed potato hash, fruit salad

#### Nicoise Salad 16

Seared albacore tuna, Yukon gold potato salad, olives, capers, 6 minute eggs, haricot vert, grape tomato, tapenade vinaigrette

#### Pink Shrimp and Spinach Crepe 13

Pink shrimp, spinach, béchamel, artisan baby lettuces, light tomato cream

#### Mushroom and Arugula Crepe 12

Mixed mushrooms, baby arugula, béchamel, artisan baby lettuces, Parmigiano-Reggiano, confit garlic cream

#### The "Marseille" Sandwich 12

Hand peeled shrimp, fennel, radish sprouts, filone baguette, organic field greens or pommes frites

#### The "Provence" Sandwich 10

Cured ham, honey ham, gruyere, young arugula, caramelized onion, tomato confiture, filone baguette, organic field greens or pommes frites

#### Prawn Romaine Salad 14

Sautéed tiger prawns, romaine heart, Parmigiano-Reggiano, garlic confit and anchovy crouton, "Caesar" dressing

#### "Steak, Fries and Salad" 20

Pan seared 6oz flat iron, chick pea "frites", iceberg lettuce, Chef's blue cheese dressing, Marchand de Vin sauce

#### Bouillabaisse 19

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

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

Alex Tung  
Executive Chef



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