



INFLUENCED BY THE FRENCH RIVIERA & SURROUNDING AREAS WHILE KEEPING TRUE TO CANADA'S TERROIR

Origin of ingredients

beef AB / chicken BC / duck QC / salmon BC / lobster NS / lamb BC

Alès fraîcheurs | fresh

lobster bisque - \$19

cognac | cream | lobster meat | chives

avocado ritz - \$22

poached prawns | marie rose | baby gem lettuce | cognac

burrata & heirloom tomato - \$23

local burrata | heirloom tomato | olive oil | balsamic | sesame | melba

foie gras parfait - \$23

duck liver | stone fruit | cipollini | toasted brioche

nicoise salad - \$24

heirloom tomato | ahi tuna | haricots | ouef | baby gem lettuce | olives | potato | red onion | shallot dressing

grilled octopus - \$28

octopus | nduja | potato

Desserts

dahlia chocolate cake - \$12

warm cake | double baked | vanilla ice cream

lavender crème brûlée - \$12

custard | sugar crust | berries in season

brandy apple crumble - \$15

calvados | cinnamon | vanilla bean gelato

Les plats chauds | hot dishes

chicken clubhouse - \$23

triple sourdough | roasted chicken | bacon | leafy greens | tomato | mustard mayo

french onion burger - \$25

caramelized onion | chaumes | sesame brioche | truffle aioli | sea salted fries
vegetarian option available

pasta aglio e olio with lamb merguez - \$29

merguez sausage | broccolini | roasted garlic | olive oil | parmigiano reggiano
vegetarian option available

salmon meuniere - \$29

spring salmon | bouquet of vegetables | champagne beurre blanc

tuscan chicken - \$29

¼ chicken | dry rub | lemon | roasted garlic | olive oil | smashed crispy potatoes

steak tagliata - \$35

striploin | arugula | balsamic | olive oil | parmigiano reggiano

Accompagnements | add-ons

charred broccolini – \$10

crispy brussel sprouts – \$10

pomme puree – \$8

truffle fries – \$10

sea salted fries – \$8

Sauces

barbera sauce – \$6

beurre blanc – \$6



Please inform your server of any food allergies or dietary restrictions you may have.

While entirely delicious, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



DAHLIA

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DÉJEUNER D'AFFAIRES | BUSINESS LUNCH

AVAILABLE EVERY DAY FROM 11:00 AM - 2:30 PM

pear & gorgonzola salad - \$18

field greens | blue cheese | bacon bits

celery | grapes | walnuts | maple vinaigrette

add grilled chicken \$9 | grilled salmon \$12

poached prawns \$12

salmon bagel - \$18

smoked salmon | cream cheese | chives | capers

pickled shallots | salted fries or organic greens

croque monsieur - \$22

artisan ham | sour dough | gruyere

salted fries or organic greens

lobster & prawn roll - \$25

toasted brioche | chives | celery

dijonnaise | salted fries or organic greens

chicken & apricot brochette - \$25

chicken skewer | garlic marinade | lemon herb oil

new potatoes | chervil

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V3, MARCH 2024