



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

HORS D'OEUVRE

Served 5:00 PM onwards

Oysters On the Half Shell (½ Dozen) - \$24

Freshly Shucked | Mignonette | Cocktail
Sauce | Horseradish | Lemon

Steak Tartare - \$26

Tenderloin | Kennebec Chips
Egg Yolk Jam | Pickles

SOUPES & SALADES

French Onion Soup - \$16

Croutons | Gruyère Cheese

Vegan Caesar - \$19

Kale | Romaine | Crispy Capers | Garlic Croutons
Roasted Mushroom & Tofu Dressing

Burrata & Beets - \$21

Burrata | Pumpkin Seeds | Beets | Lemon Vinaigrette

Niçoise Salad - \$24

Heirloom Tomato | Albacore Tuna | Haricots | Ouef
Baby Gem Lettuce | Olives | Potato | Red Onion
Shallot Dressing

À PARTAGER

Marinated Olives - \$9

Niçoise | Castelvetroano | Arbequina

Dahlia House Bread - \$12

Brioche | Whipped Butter | Honey | Salt

Buttermilk Fried Chicken - \$22

Chili Agrodolce | Mustard Seeds
Pickled Cucumber

Grilled Octopus - \$28

Nduja | Warm Potato Salad

Escargot Vol-Au-Vent - \$23

Herb Butter | Puff Pastry

Salt Spring Island Mussels - \$26

White Wine | Fennel | Herb Butter |
Garlic Bread

Baked Brie - \$25

Toasted Pecans | Maple Syrup | Bacon |
Cinnamon | Baguette

DÉJEUNER

Served 11:00 AM – 2:30 PM

Lobster Roll - \$27

Dijon Mustard | Mayonnaise | Celery | Chives | Lemon | Brioche Buns | Gruyère Tater Tots

Croque Monsieur - \$23

Sourdough | Country Ham | Mornay Sauce | Gruyère | Sea Salted Fries

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.



PLATS PRINCIPAUX

French Onion Burger - \$27

Sesame Brioche | Caramelized Onions
Taleggio | Dijon Aioli | Sea Salted Fries

Pappardelle with Lamb Merguez - \$29

Pappardelle Pasta | Merguez Sausage
Lemon | Mint | Olives

Scallops on Black Angelhair - \$35

King Prawns | Squid Ink Pasta | Capers
Lemon | Dill | Parmesan

Ricotta Gnocchi with Seared Salmon - \$39

Spring Salmon | Bisque | Lemon | Chives

Rack of Lamb - \$59

Roesti Potatoes | Charred Broccolini | Mint Oil
Rosemary Mushroom Jus

STEAK FRITES

*Parmesan Fries | Arugula | Balsamic
Olive Oil | Parmigiano Reggiano*

8 Oz Striploin | Marsala Sauce - \$49

6 Oz Filet Steak | Black Truffle Jus - \$55

12 Oz Ribeye | Brandy Peppercorn Sauce - \$65

***Add-ons: Scallops \$12 | Seared Foie Gras \$15 |
Lobster Tail \$19***

CÔTÉS

Sautéed Mushrooms | Butter - \$12

Charred Broccolini | Confit Garlic - \$12

Truffle Fries | Truffle Aioli - \$12

Gruyère Tater Tots - \$12

DESSERTS

Flourless Chocolate Cake - \$15

Dark Chocolate | Orange Gel | Vanilla Custard
Orange White chocolate Ganache

Warm Carrot Cake - \$15

Dulce de Leche | Pine Nut Crumb
Roasted Carrot Purée | Cream Cheese Ice Cream

Profiterole - \$16

Choux Paste | Valrhona Fudge
Vanilla Gelato | Pistachio

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