

Scholar's Dining Room

French Menu

\$45 + tax

STARTERS

DUCK CONSOMMÉ

Clear rich flavoured soup with duck-filled steamed wontons, green onion, and ginger

.....

BEEF TARTARE WITH WHITEWATER CRACKERS

AAA beef tenderloin, spices, anchovies and Worcestershire, served with homemade crackers and garnished with gherkins and a quail egg

.....

CLASSIC WALDORF SALAD

Apples, celery and grapes tossed in a light mayonnaise dressing and topped with roasted pecans

.....

WALDORF SALAD WITH TURMERIC CHICKEN

A Waldorf salad topped with turmeric- and cumin-marinated chicken

MAINS

YARROW MEADOWS DUCK CONFIT

Fraser Valley-raised duck legs braised in duck fat alongside thinly sliced baked potatoes layered with cheese, salt, pepper and cream and served with seasonal vegetables and a cherry salsa sauce

.....

BEEF BOURGUIGNON BRAISED IN PINOT NOIR

Beef cheeks braised in pinot noir, served with a creamy polenta, roasted carrots and pinot noir demi glaze

.....

BOUILLABAISSÉ WITH ROUILLE

Classic French shellfish and fish stew served with baguette and French saffron sauce

.....

CARAMELIZED ONION, LEEK & ROQUEFORT CHEESE TART

House-made pastry with caramelized onion, leek and Roquefort cheese

DESSERT

ST. HONORE TORTE

Puff pastry base with pastry cream and topped with cotton candy

.....

MACARONS

French meringue cookie with almonds, rum-infused chocolate mousse and fresh raspberries

.....

STUDENT'S CREATION

Ask your student server for this week's speciality

Proudly serving Oso Negro regular and decaffeinated coffee