

# frenchish

## menu additions

corn & green chile **chowder** 6.

**salad** of shaved spackman sunchokes, winter greens  
& sweet onion vinaigrette 9.

seared **foie gras**, jalapeño-cranberry relish,  
caramelized berad pudding 22.

white wine–steamed saltspring island **mussels** 18.  
(add grilled baguette +2.20) or (add frites & aioli +4)

### **hazelnut-carrot mole**

charred carrots, basmati, black beans, jalapeños 19.

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kabocha squash **pie**, whipped cream, candied sesame 8.

pain au chocolat **ice cream**: vanilla ice cream  
with bittersweet & croissant chunks 5.

### **veg du jour**

delicata squash + chipotle butter + crispy sage

### **aperitif du jour: sherry cobbler**

amontillado sherry with citrus & candied cranberries

### **fromage à trois**

bucheron <sup>(g, fr)</sup> + spiced tomato-apple chutney  
ossau iraty <sup>(s, fr)</sup> + pickled green beans  
blue d'auvergne <sup>(c, fr)</sup> + carrot chutney