

SNACKS & SHARES

TRAFALGARS' FRIES \$7

double fried & seasoned kennebec potatoes,
house made garlic aioli

BISTRO FRIES \$9

our famous fries tossed with truffle oil,
parmesan & fresh herbs, house made garlic aioli

MIXED OLIVES \$4

SMOKED COD & POTATO CAKE, saffron aioli \$6 per

CONFIT TUNA, crostini, black olive vinaigrette \$4.50 per

APPETIZERS

CHICKEN LIVER PATE \$12

shallot, vanilla & orange chutney, crostini

SOUP DU JOUR \$9

ROASTED GARLIC CAESAR SALAD \$13.50

romaine, shaved parmesan,
house smoked bacon, white anchovies

TARTE ALSATIAN \$12

house smoked lardons, melted onions, chives,
crème fraiche, frisée & radish salad

SALT SPRING MOULES \$14

house made chorizo, spring garlic, wild onions,
saffron, white wine & cream broth
make it an entrée \$22

RARE SEARED ALBACORE TUNA \$16

charred white asparagus, asparagus purée, miners lettuce,
lemon aioli, shaved green almonds,

see daily sheet for additional appetizers

KEEP SCROLLING DOWN

ENTREES

Haida Gwaii Halibut \$38

preserved lemon risotto, confit fennel, heirloom tomatoes,
fiddleheads, brown butter

Peace Country Lamb Sirloin \$32

garlic crushed chickpeas & spinach, roasted cauliflower,
sweet potato purée, salsa verde

Asparagus & Fiddlehead Risotto \$21

asparagus purée, shaved radish,
whipped lemon goats cheese
add qualicum bay scallop \$5 each

Cache Creek Flank Steak \$30

6 oz, potato pave, oyster mushrooms,
creamy dijon jus, watercress

Farmcrest Chicken Breast \$28

nettle gnocchi, steamed spring vegetables, pickled carrots,
smoked parsnip purée, vanilla broth, peashoots

Peace Country Lamb Burger \$22

aged white cheddar, onion jam, arugula
poppy seed brioche bun, fries & aioli

see daily sheet for additional entrées

KEEP SCROLLING DOWN

3 COURSE PRIX FIXE

choose an appetizer, entrée & dessert
\$39

APPETIZERS

CHICKEN LIVER PATE

shallot, vanilla & orange chutney, crostini

SOUP DU JOUR

ROASTED GARLIC CAESAR SALAD

romaine, shaved parmesan,
house smoked bacon, white anchovies

RARE SEARED ALBACORE TUNA add \$6

charred white asparagus, asparagus purée, miners lettuce,
lemon aioli, shaved green almonds,

ENTREES

TRAFALGARS DAILY PASTA

see rotating daily for description

ASPARAGUS & FIDDLEHEAD RISOTTO

asparagus purée, shaved radish,
whipped lemon goats cheese
add quail bay scallop \$5 each

PEACE COUNTRY LAMB BURGER

aged white cheddar, onion jam, arugula
poppy seed brioche bun, frites & aioli

FARMCREST CHICKEN BREAST add \$6

nettle gnocchi, steamed spring vegetables, pickled carrots,
smoked parsnip purée, vanilla broth, peashoots

choose any dessert from
sweet obsession

all above items also available a la carte