

Fall/Winter Menu 2026

Petrichor – French Farmhouse Restaurant

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Prix Fixe

Three Courses: **$70** (one appetizer, one main, one dessert)
Optional Bone-in Ribeye: +$60 for two people
Optional wine pairing: +$39 (your choice of 3 glasses)

Pour Commencer (Starters)

Escargots – 16.5: parsley, garlic, shallots, butter, parmesan, brioche

Soupe à l'Oignon – 16.5: classic French onion soup, always made in-house, topped with a generous amount of gruyère cheese

Terrine de Saumon – 24.5: salmon terrine served with blinis and condiments

Choux-Fleurs Croustillants – 16.5: crispy cauliflower bites with avocado-based green goddess sauce (vegan)

Olives Marinées – 12.5: a selection of warm marinated olives and condiments

Cuisses de Grenouille – 24.5: tender frog's legs sautéed with garlic and parsley butter

Tartare de Boeuf – 24.5: served with brioche and cured egg yolk

Rillettes de Canard – 16.5: duck rillettes, brioche and condiments

Tarte Fine aux Sardine – 16.5: fine puff pastry tart with sardines, tapenade, whipped feta, pickled shallots and mustard

Brioche & Beurre – 12.5: house brioche and whipped brown butter

Les Plats (Mains)

Bœuf Bourguignon – 39.5: braised beef chuck, slowly cooked for six hours, served with aligot

Aligot Saucisse – 39.5: a rustic specialty from Southern France: cheesy mashed potatoes pulled to a silky stretch, with grilled Toulouse sausage, spring mix and jus (tableside service)

Vol-au-Vent Forestier – 42.5: creamy chicken and mushroom stew in a puff pastry shell, served with potato salad and spring mix

Raclette au Fromage – 42.5: individual cheese raclette, served with potatoes, cornichons, pearl onions and charcuterie

Salade de Chèvre Chaud – 37.5: roasted goat cheese, nutty honey drizzle, croutons, spring mix, lardon, roasted tomato, pickled onions (add duck leg confit +18)

Panisse de Légumes – 38.5: crispy chickpeas and vegetable galette, tomato basil sauce, cashew parmesan, arugula (vegan)

Magret de Canard – 45.5: Fraser Valley duck breast, orange gastrique, creamy morels, roasted kabocha squash and gratin dauphinois

Cassoulet – 38.5: Toulouse sausage, duck leg confit, lardon, white beans

Bavette & Pommes Dauphines – 44.5: brown butter seared beef flap steak, Café de Paris sauce, red wine and shallot jus, pommes dauphines, spring mix (add bone marrow +9.5)

Lobster Spaghettini – 42.5: lobster tail spaghettini tossed in a rich lobster bisque

Sole 'En Papillote' – 38.5: oven-cooked sole in parchment paper, chive beurre blanc, creamy garlic spinach

Dry Aged Ribeye – 150: 32oz bone-in ribeye, served with Café de Paris sauce, red wine shallot jus and your choice of two sides: pommes dauphines, aligot, creamy garlic spinach or pan-seared asparagus & broccolini (add bone marrow +9.5)

Desserts

Vanilla Bean Crème Brûlée – 16

Tarte Tatin – 16: warm upside-down caramelized apple tart served with house-made caramel ice cream

Riz Au Lait – 16: with raspberry compote

Profiterole – 16

18% gratuity will be automatically added to groups of 6 or more. Service and taxes not included.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.