



Set Lunch Menu

Fall 2025

Select three items from each course for C\$70 per person

FIRST COURSE

'Soup of The Moment'
prepared fresh daily

'Brasserie' Grilled Cheese (NF)
soft brie, white truffle, seasonal jam

Brasserie Honey Roasted Local Pumpkin Salad (V, GF, NF)
field greens, harissa cured 'Coco Bluff' coconut, candied pumpkin seeds, feta cheese, garden herb-lemon vinaigrette

Crispy Brasserie Catch Fish Cakes (NF)
arugula, rum pickled 'Coco Bluff' coconut, tomato, cucumber, old bay crème fraîche, charred lemon

'Brasserie Catch' Ceviche (DF, GF)
green papaya, radish, cucumber, avocado, red onion, salsa macha, mango-yuzu leche de tigre, island crisps

MAIN COURSE

Cauliflower Alfredo Pasta (NF)
spaghetti, charred cauliflower, garlic chives, parmesan

'Brasserie Catch'
from the Brasserie's own fishing boats, chef's daily preparation

Steak Frites (DF, GF, NF)
local arugula, fermented java apple chimichurri, house-made pepper jelly, hand cut fries.

Duck Confit (DF, NF)
wild rice, local sweet potato, oyster mushrooms, spicy greens, spiced brasserie honey gastrique

Caramelized 'Coco Bluff' Coconut Chicken Bowl (DF, NF)
jasmine rice, green papaya salad, toasted peanuts, green onion

DESSERTS

Sticky Toffee Pudding (V)
local pumpkin ice cream, caramelized pistachios, 'Coco Bluff' coconut crumble

Black Sapote & Chocolate Tart (V, NF)
crème fraîche, cocoa nibs, milk chocolate ganache

Caramel Apple Cheesecake (V)
graham cracker, toasted pecans, vanilla cream

Local Guava Pavlova (V, GF, NF)
'Chateau Chooks' meringue, 'Coco Bluff' coconut cream, garden mint, coconut chip

Brasserie Ice Cream Sundae (V)
spiced Ironwood forest honey ice cream, warm chocolate fudge, puffed rice crackers, vanilla cream