

LES PLATS PREMIER

bread & butter ~ 4

Sliced Baguette, Butter of the Week

salade maison ~ 14

*Roasted Beets, Green Goddess Dressing,
Goat Cheese, House Greens*

creole prawns ~ 19

*Grilled Tiger Prawns, Creamy Grits,
Creole Butter, Crostini*

calamar escovitch ~ 18

*Japanese Flying Squid,
Red Pepper Relish, Citrus Aioli*

scallops ~ 21

Sweet Corn Puree, Pancetta, Beurre Noisette

crispy bershire pork belly ~ 21

*Broek Acres Farm Raised Pork,
Dijonaise Gastrique, Arugula*

beef tartare ~ 21

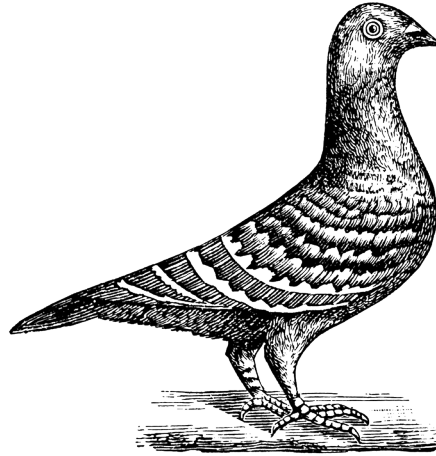
*AAA Alberta, Classic Preparation,
Quail Egg Yolk, Pommes Gaufrette*

baked brie ~ 18

*House Chutney, Toasted Almonds,
Baked Baguette Crostini*

MENU

~ Winter 2023 ~



PURLIEU

~ BISTRO ~

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1 ~ The area near or surrounding a place.

2 ~ A tract of land on the border of a forest.

front of house
Claude, Sofia & Alejandro

proprietor
Jason Armstrong

kitchen crew
Kurt & Co.

LES PLATS PRINCIPAUX

steak frites ~ 38

Alberta Beef, Café de Paris Butter, Truffle Aioli

poulet forestiere ~ 33

*Roasted Chicken Breast, Grainy Mustard
Spätzle, Wild Mushroom Velouté*

butter roasted cod ~ 33

*Roasted Baby Potatoes,
Creamed Pancetta & Savoy Cabbage*

duck cassoulet ~ 38

*King Cole Duck Confit, Compote Maison,
White Bean Cassoulet w/Toulouse Sausage*

burger maison ~ 24

*Black Angus Beef, Aged Cheddar, Dijonnaise,
Onion Relish, Pommes Frites*

garlic prawn tagliatelle ~ 28

Pastis, Rose Sauce, Spinach, Grana Padano

moules frites ~ 29

*1lb Fresh P.E.I. Mussels...Choice of;
Vadouvan Curry Broth or Provencal
Fries & Aioli on Side*