

French Night at Liv

Canapes Trio

*Truffle foie gras mousse, spiced apple relish
Garlic butter and brandy braised Escargot crostini,
crispy parmesan
Mini tomato tartlet, whipped Boursin, fresh basil*

Duck Confit French Onion Soup

Gratinated gruyere cheese crostini

Sparkling Wine Peach Sorbet

Beef Tenderloin Bourguignon

*Beef tenderloin served medium to medium rare,
burgundy braised pearl onions and mushrooms,
fondant potato, honey glazed carrots and rich
burgundy herb sauce*

Citrus Pistachio Entremet

*Bergamot lemon curd, almond jaconde,
pistachio cremeux*

Sunday, September 20th, 2026

\$128 per person, by reservation only
(250)590-5229 info@livcafeandbistro.com

