

Yukon Gold Fries 6
Homemade ketchup, pesto mayo & spiced aioli
N.V. Deutz
Champagne 17.50 (3oz) ~ 35.00 (6oz)

Grilled Flatbread 7
Lentil, goat cheese & pickled onion
2008 Cascina Degli Ulivi
Cortese 6.80 (3oz) ~ 13.50 (6oz)

Wild Mushroom Soup 7
Sour cream & thyme
2009 Terre Borboniche
Greco Bianco 6.90 (3oz) ~ 13.80 (6oz)

Pork Terrine Sandwich 8
Sour cherries, pea shoots & sweet n' smoky mustard
2007 Weinrieder
Pinot Blanc 8.10 (3oz) ~ 16.30 (6oz)

House Smoked Chicken Poutine 9
2 year old cheddar & supreme sauce
2008 Matthew Waldin
Macabeo 5.90 (3oz) ~ 11.80 (6oz)

Heirloom Tomato Salad 9
Basil, Montforte goat cheese & olive oil
2007 Creekside Estate
Sauvignon Blanc 7.10 (3oz) ~ 14.30 (6oz)

Grilled Apricot Salad 9
Caramelized walnuts, pink peppercorns & sweet onion
N.V. Vve Fourny
Gamay/Poulsard Sparkling 9.10 (3oz) ~ 18.30 (6oz)

Smoked Quebec Duck Breast 11
Pickled wild leeks, cornichons & triple crunch mustard
2007 J & J Wine Company
Kekfrankos 6.10 (3oz) ~ 12.30 (6oz)

Smoked Pickerel Nicoise 13
Sugar snap peas, fingerling potato & cherry tomatoes
2009 Château Fontanés
Grenache Rosé 5.50 (3oz) ~ 11 (6oz)

Chicken Brochettes 10
Bell peppers, chili & honey sauce
2009 Terre Borboniche
Greco Bianco 6.90 (3oz) ~ 13.80 (6oz)

Seared Wild Pacific Salmon 13
Bok choy, shaved fennel & sugar snap peas
2009 Santo
Assyrtiko 5.60 (3oz) ~ 11.30 (6oz)

Smoked Paprika & Honey Pork Loin 13
Roasted beets, spaetzle & braised greens
2008 Hidden Bench
Riesling 6.60 (3oz) ~ 13.30 (6oz)

Braised Beef Cheeks 13
Sweet peppers, organic kale & roast garlic
2007 Haka
Tempranillo 9.40 (3oz) ~ 18.80 (6oz)

Cauliflower Gratin 9
Blue cheese, parsley & white wine cream
2007 Creekside Estate
Sauvignon Blanc 7.10 (3oz) ~ 14.30 (6oz)

Seared Hokkaido Scallops 14
Local green beans, cherry tomatoes & cilantro
2007 Sequillo Cellars
Chenin Blanc Blend 10.30 (3oz) ~ 20.50 (6oz)

Grilled Donato Farms Sirloin Steak 15
Garlic rapini, roast fingerling potatoes & jus
2005 Madrigal
Cabernet Sauvignon 9.80 (3oz) ~ 19.50 (6oz)

Selection of Artisanal Canadian Cheese 16
1995 Domaine Gardiés 'Ambré' Vin Doux Naturel
Grenache Blanc 15 (1oz) ~ 30 (2oz)

White Chocolate Mousse 7
Madagascar vanilla & blueberries
N.V. Gonzalez Byass
Pedro Ximenez 14 (2oz)

Niagara Sour Cherry Tart 7
Chantilly Cream
2008 Lammershoek
Pinotage 'Pinodoux' 8 (1oz) ~ 16 (2oz)

Bailey's Chocolate Torte 7
Chantilly cream
N.V. Gonzalez Byass
Pedro Ximenez 14 (2oz)

*An 18% Gratuity Will Be Charged To
Parties of 6 or More*



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

Friday July 23, 2010
Bryan Burke – Executive Chef
Adam Dolley – Sous Chef
Richard Healy – Sommelier, A.I.W.S.