

Yukon Gold Fries	6
Homemade ketchup, pesto mayo & spiced aioli <i>N.V. Deutz</i> <i>Champagne</i>	17.50 (3oz) ~ 35.00 (6oz)
Grilled Flatbread	7
Smoked cheddar, caramelized onions & apple <i>2008 Cascina Degli Ulivi</i> <i>Cortese</i>	6.80 (3oz) ~ 13.50 (6oz)
Asparagus, Leek & Potato Soup	7
Chives <i>2007 Weinreider</i> <i>Pinot Blanc</i>	8.10 (3oz) ~ 16.30 (6oz)
Smoked Ontario Pickerel Sandwich	8
Herb crème fraîche, sprouts & sweet onions <i>2008 Cascina Degli Ulivi</i> <i>Cortese</i>	6.80 (3oz) ~ 13.50 (6oz)
Curried Bacon Poutine	9
2 year old cheddar & cilantro <i>2008 Lammershoek</i> <i>Red Blend</i>	6.30 (3oz) ~ 12.50 (6oz)
Heirloom Tomato Salad	9
Basil, Montforte goat cheese & olive oil <i>2007 Creekside Estate</i> <i>Sauvignon Blanc</i>	7.10 (3oz) ~ 14.30 (6oz)
Grilled Apricot Salad	9
Caramelized walnuts, pink peppercorns & sweet onion <i>N.V. Vve Fourny</i> <i>Gamay/Poulsard Sparkling</i>	9.10 (3oz) ~ 18.30 (6oz)
Smoked Quebec Duck Breast	11
Pickled wild leeks, cornichons & triple crunch mustard <i>2007 J & J Wine Company</i> <i>Kekfrankos</i>	6.10 (3oz) ~ 12.30 (6oz)
Mini Beef Burgers	10
Mustard pickle relish, house made ketchup & cheddar <i>2008 Gai'a</i> <i>Agiorgitiko</i>	5.60 (3oz) ~ 11.30 (6oz)
Smoked Pickerel Nicoise	13
Sugar snap peas, fingerling potato & cherry tomatoes <i>2009 Château Fontané</i> <i>Grenache Rosé</i>	5.50 (3oz) ~ 11 (6oz)
Seared Wild Pacific Salmon	13
Bok choy, toasted hazelnuts & sugar snap peas <i>2009 Santo</i> <i>Assyrtiko</i>	5.60 (3oz) ~ 11.30 (6oz)
Braised Beef Cheeks	13
Sweet peppers, organic kale & roast garlic <i>2007 Haka</i> <i>Tempranillo</i>	9.40 (3oz) ~ 18.80 (6oz)

Cauliflower Gratin	9
Blue cheese, parsley & white wine cream <i>2007 Creekside Estate</i> <i>Sauvignon Blanc</i>	7.10 (3oz) ~ 14.30 (6oz)
Roasted Ontario Rabbit	14
Roasted beets, spaetele & sage butter sauce <i>2007 Le Cadeau</i> <i>Pinot Noir</i>	16.30 (3oz) ~ 32.50 (6oz)
Seared Hokkaido Scallops	14
Local green beans, cherry tomatoes & braised greens <i>2007 Sequillo Cellars</i> <i>Chenin Blanc Blend</i>	10.30 (3oz) ~ 20.50 (6oz)
Roast Leg of Lamb	14
Mustard mint rub, Ratatouille & olive oil <i>2008 Lailey Vineyard Wines</i> <i>Syrah / Shiraz</i>	9.30 (3oz) ~ 18.50 (6oz)
Grilled Donato Farms Sirloin Steak	15
Wild mushrooms, roast potato & mole sauce <i>2005 Madrigal</i> <i>Cabernet Sauvignon</i>	9.80 (3oz) ~ 19.50 (6oz)
Selection of Artisanal Canadian Cheese	16
<i>1995 Domaine Gardiès 'Ambré' Vin Doux Naturelle</i> <i>Grenache Blanc</i>	15 (1oz) ~ 30 (2oz)
White Chocolate Mousse	7
Madagascar vanilla & blueberries <i>Château Soucherie</i> <i>Chenin Blanc</i>	7 (1oz) ~ 14 (2oz)
Banana Bread & Butter Pudding	7
Raspberries <i>Château des Charmes Late Harvest</i> <i>Riesling</i>	7 (1oz) ~ 14 (2oz)
Almond Pot au Crème	7
Niagara sour cherries <i>2008 Lammershoek</i> <i>Pinotage 'Pinodoux'</i>	8 (1oz) ~ 16(2oz)

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



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

Wednesday July 28, 2010

Bryan Burke – Executive Chef

Adam Dolley - Sous Chef

Richard Healy – Sommelier, A.I.W.S.