**Yukon Gold Fries** 6

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

**Grilled Flatbread** 7

Tomato bruschetta, garlic & soft goat cheese   
2007 Creekside Estate  
Sauvignon Blanc 7.10 (3oz) ~ 14.30 (6oz)

**White Bean & Roast Garlic Soup** 7

Chives

2008 Cascina Degli Ulivi

Cortese 6.80 (3oz) ~ 13.50 (6oz)

**Smoked Pacific Salmon Sandwich** 8

Herb crème fraiche, sprouts & sweet onions

2009 Albert Mann  
Auxerrois 6.90 (3oz) ~ 13.80 (6oz)

**Roast Turkey Poutine** 9

Dried cranberries, supreme sauce & parsley

2007 Sequillo Cellars  
Chenin Blanc Blend 10.30 (3oz) ~ 20.50 (6oz)

**Heirloom Tomato Salad** 9Basil, 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)

**Rabit Rillette** 11

Pickled wild leeks, cornichons & triple crunch mustard

Château Soucherie  
Chenin Blanc 7 (1oz) ~ 14 (2oz)

**Mini Beef Burgers** 11

Mustard pickle relish, house made ketchup & cheddar

2008 Gai’a  
Agiorgitiko 5.60 (3oz) ~ 11.30( 6oz)

**Tempura Summer Vegetables** 13

Asparagus, sweet peppers & zucchini

*2008 Hidden Bench   
Riesling 6.60 (3oz) ~ 13.30 (6oz)*

**Crispy Sweatbreads** 13

Wild mushroom ragout, thyme & cherry tomatoes

*N.V. Gonzalez Byass   
Amontillado Sherry 15 (2oz)*

**Seared Wild Pacific Salmon** 13

Cauliflower, toasted hazelnuts & sugar snap peas

*2009 Santo   
Assyrtiko 5.60 (3oz) ~ 11.30 (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

2009 Terre Borboniche  
Greco Bianco 6.90 (3oz) ~ 13.80 (6oz)

**Seared Hokkaido Scallops** 14 Local green beans, cherry tomatoes & braised greens  
2008 Matthew Waldin  
Macabeo 5.90 (3oz) ~ 11.80 (6oz)

**Roast Leg of Lamb** 14 Julienne vegetables, herbs & mustard dressing   
2002 Bethany “GR8”  
Shiraz 15.50 (3oz) ~ 31 (6oz)

**Donato Farms Sirloin Steak** 15 Grilled zucchini, roast potato & mole sauce  
2005 Quinta Seara d’Ordens “Talentus”  
Portugese Red Blend 11.30 (3oz) ~ 22.50 (6oz)

**Selection of Artisanal Canadian Cheese** 161995 Domaine Gardiés ‘Ambré’ Vin Doux Naturale  
Grenache Blanc 15 (1oz) ~ 30 (2oz)

**White Chocolate Mousse** 7  
Madagascar vanilla & blueberries

Château Soucherie  
Chenin Blanc 7 (1oz) ~ 14 (2oz)

**Banana Bread & Butter Pudding** 7

Raspberries

Château des Charmes Late Harvest  
Riesling 7 (1oz) ~ 14 (2oz)

**Almond Pot au Crème** 7

Niagara sour cherries

2008 Lammershoek

Pinotage ‘Pinodoux’ 8 (1oz) ~ 16(2oz)

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



**Friday July 30th, 2010**   
Bryan Burke – Executive Chef

Adam Dolley - Sous Chef  
Richard Healy – Sommelier, A.I.W.S.