

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
Tomato bruschetta & goat cheese	
<i>2007 Creekside Estate</i>	
<i>Sauvignon Blanc</i>	7.10 (3oz) ~ 14.30 (6oz)
Potato Cauliflower	7
Chives & pepper croutons	
<i>2008 Cascina Degli Ulivi</i>	
<i>Cortese</i>	6.80 (3oz) ~ 13.50 (6oz)
Caramelized Onion & Apple Sandwich	8
Smoked Cheddar & pea shoots	
<i>2008 Casvina Degli Ulivi</i>	
<i>Cortese Piedmont</i>	6.80 (3oz) ~ 13.50 (6oz)
Smoked Chicken Supreme Poutine	9
Aged cheddar & chives	
<i>2009 Albert Mann</i>	
<i>Auxerrois</i>	6.90 (3oz) ~ 13.80 (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)
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)
Rabbit Rillettes	11
Pickled wild leeks & triple crunch mustard	
<i>Château Soucherie</i>	
<i>Chenin Blanc</i>	7 (1oz) ~ 14 (2oz)
Tempura Summer Vegetables	13
Asparagus, sweet peppers & zucchini	
<i>2008 Hidden Bench</i>	
<i>Riesling</i>	6.60 (3oz) ~ 13.30 (6oz)
Crispy Sweetbreads	13
Wild mushroom ragout, thyme & cherry tomatoes	
<i>N.V. Gonzalez Byass</i>	
<i>Amontillado Sherry</i>	15 (2oz)
Shrimp Tagliatelli	14
Wild arugula, goat cheese & spicy rose sauce	
<i>2003 Weingut Forstmeister Gertz</i>	
<i>Saarbüger Rausch Kabinett</i>	8.10(3oz) ~ 16.30 (6oz)
Seared Wild Pacific Salmon	13
Shaved fennel, toasted hazelnuts & lemon vinaigrette	
<i>2009 Château Fontanés</i>	
<i>A Rosé Southern Rhône Blend</i>	5.50 (3oz) ~ 11 (6oz)

Vegetable Gratin	9
Fingerling potatoes, snap peas, sweet corn, cherry tomatoes & Toscano cheese	
<i>2009 Terre Borboniche</i>	
<i>Greco Bianco</i>	6.90 (3oz) ~ 13.80 (6oz)
Seared Muscovy Duck Breast	14
Fingerling potatoes, kale & blueberry compote	
<i>2007 La Cadeau</i>	
<i>Pinot Noir</i>	16.30 (3oz) ~ 32.50 (6oz)
Seared Qualicum Scallops	14
Local green beans, cherry tomatoes & braised greens	
<i>2008 Matthew Waldin</i>	
<i>Macabeo</i>	5.90 (3oz) ~ 11.80 (6oz)
Roast Leg of Lamb	14
Bulb carrots, sweet peppers & rosemary	
<i>2002 Bethany</i>	
<i>Syrah / Shiraz</i>	15.50 (3oz) ~ 31.00 (6oz)
Donato Farms Sirloin Steak	15
Grilled zucchini, potato pancake & cabernet jus	
<i>2005 Quinta Seara d'Ordens "Talentus"</i>	
<i>Portuguese Red Blend</i>	11.30 (3oz) ~ 22.50 (6oz)
Selection of Artisanal Canadian Cheese	16
<i>1995 Domaine Gardiès 'Ambré' Vin Doux Naturel</i>	
<i>Grenache Blanc</i>	15 (1oz) ~ 30 (2oz)
Lemon Curd	7
Blueberries & Chantilly cream	
<i>Château des Charmes Late Harvest</i>	
<i>Riesling</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)
White Chocolate Mousse	7
Preserved Ontario apricots	
<i>Château Soucherie</i>	
<i>Chenin Blanc</i>	7 (1oz) ~ 14 (2oz)
<i>An 18% Gratuity Will Be Charged To Parties of 6 or More</i>	

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

Friday August 6th, 2010
 Bryan Burke – Executive Chef
 Adam Dolley - Sous Chef
 Richard Healy – Sommelier, A.I.W.S.