

**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 & goat cheese  
*2007 Creekside Estate*  
*Sauvignon Blanc* 7.10 (3oz) ~ 14.30 (6oz)

**Potato Cauliflower Soup** 7  
Chives & pepper croutons  
*2008 Cascina Degli Ulivi*  
*Cortese* 6.80 (3oz) ~ 13.50 (6oz)

**Caramelized Onion & Apple Sandwich** 8  
Smoked Cheddar & pea shoots  
*2008 Casvina Degli Ulivi*  
*Cortese Piedmont* 6.80 (3oz) ~ 13.50 (6oz)

**Smoked Chicken Supreme Poutine** 9  
Aged cheddar & chives  
*2009 Albert Mann*  
*Auxerrois* 6.90 (3oz) ~ 13.80 (6oz)

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

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

**Rabbit Rillettes** 11  
Pickled wild leeks & triple crunch mustard  
*Château Soucherie*  
*Chenin Blanc* 7 (1oz) ~ 14 (2oz)

**Veal Sweetbreads** 13  
Wild mushroom ragout, thyme & cherry tomatoes  
*N.V. Gonzalez Byass*  
*Amonillado Sherry* 15 (2oz)

**Shrimp Tagliatelli** 14  
Wild arugula, goat cheese & spicy rose sauce  
*2003 Weingut Forstmeister Geltz*  
*Saarburger Rausch Kabinett* 8.10(3oz) ~ 16.30 (6oz)

**Seared Wild Pacific Salmon** 13  
Shaved fennel, toasted hazelnuts & lemon vinaigrette  
*2009 Château Fontanés*  
*A Rosé Southern Rhône Blend* 5.50 (3oz) ~ 11 (6oz)

**Vegetable Gratin** 9  
Fingerling potatoes, snap peas, sweet corn, cherry tomatoes & Toscano cheese  
*2009 Terre Borboniche*  
*Greco Bianco* 6.90 (3oz) ~ 13.80 (6oz)

**Crispy Ontario Smelts** 12  
Sweet chili, remoulade & pea tendrils  
*2009 Terre Borboniche*  
*Ciro "Re Ferdinando"* 6.90 (3oz) ~ 13.80 (6oz)

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

**Roast Leg of Lamb** 14  
Bulb carrots, sweet peppers & garlic kale  
*2002 Bethany*  
*Syrah / Shiraz* 15.50 (3oz) ~ 31.00 (6oz)

**Donato Farms Sirloin Steak** 15  
Grilled zucchini, potato pancake & cabernet jus  
*2005 Quinta Seara d'Ordens "Talentus"*  
*Portuguese Red Blend* 11.30 (3oz) ~ 22.50 (6oz)

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

**Lemon Curd** 7  
Blueberries & Chantilly cream  
*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)

**White Chocolate Mousse** 7  
Preserved Ontario apricots  
*Château Soucherie*  
*Chenin Blanc* 7 (1oz) ~ 14 (2oz)

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

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

**Saturday August 7th, 2010**  
Bryan Burke – Executive Chef  
Adam Dolley - Sous Chef  
Richard Healy – Sommelier, A.I.W.S.