

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

Grilled Flatbread 7
Curried lentil & sweet onions
2007 Creekside Estate
Sauvignon Blanc 7.10 (3oz) ~ 14.30 (6oz)

Spicy Wild Mushroom Soup 7
Sweet cream
2006 Domaine Pierre Frick
Gewurztraminer 9.10 (3oz) ~ 18.30 (6oz)

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

Creole Chicken Poutine 9
Monforte goat cheese & BBQ sauce
2009 Albert Mann
Auxerrois 6.90 (3oz) ~ 13.80 (6oz)

Feta & Roasted Red Pepper Salad 9
Toasted hazelnuts, puff pastry & mustard vinaigrette
N.V. Vve Fourny
Gamay/Poulsard Sparkling 9.10 (3oz) ~ 18.30 (6oz)

Chicken Liver Pate 11
Preserved pickled vegetables & olive oil crostini
2005 Domaine Pierre Frick
Gewurztraminer 9.10 (3oz) ~ 18.30 (6oz)

Stuffed Piquillo Pepper 11
Roast garlic, soft cheese, cucumber & radish
2003 Weingut Forstmeister Geltz
Riesling 8.10(1oz) ~ 16.30 (2oz)

Warm Tomateo Brushetta 11
Capers, chili flakes, toscano cheese on baguette
Château Soucherie
Chenin Blanc 7 (1oz) ~ 14 (2oz)

Veal Anticuchos 12
Charred milk bun, horseradish & apple mayo
2005 Vigna Meridiana 'Veritas'
Merlot 7.90 (3oz) ~ 15.80 (6oz)

Fried Calamari 12
Lemon greens, pickled onions, sweet chili sauce
2009 Terre Borboniche "Re Ferdinando"
Greco Bianco 6.90 (3oz) ~ 13.80 (6oz)

Grilled Cornish Hen 14
Carrot & cabbage slaw
2009 Albert Mann
Auxerrois 6.90(3oz) ~ 13.80 (6oz)

Braised Beef Cheek 14
Potato mushroom hash, thyme & cabernet jus
2007 Domaine de Fontavin
Southern Rhone Blend 12.50 (3oz) ~ 25.00 (6oz)

Crispy Ontario Smelts 12
House remoulade & pea tendrils
2009 Terre Borboniche
Greco Bianco "Re Ferdinando" 6.90 (3oz) ~ 13.80 (6oz)

Hokkido Scallops 15
Organic beans, braised leeks & cherry tomatoes
2007 Terre Rouge
Southern Rhone Blend 9.10 (3oz) ~ 18.30 (6oz)

Grilled Dry Aged Strip loin 15
Bulb carrots, garlic kale & fingerling potatoes
2002 Bethany
Syrah / Shiraz 15.50 (3oz) ~ 31.00 (6oz)

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

Mango French Parfait 7
Field berries
Château des Charmes Late Harvest
Riesling 7 (1oz) ~ 14 (2oz)

Banana Bread pudding
Ontario raspberries & chantilly cream
2005 Domaine de Fontavin
Muscat de Beaume de Venise 8 (1oz) ~ 16(2oz)

Local Peach Creme Brulee 7
Almond cookie
2008 Lammershoeck
Pinotage 'Pinodoux' 8 (1oz) ~ 16(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.

Wednesday, August 18th, 2010
Bryan Burke – Executive Chef
Adam Dolley - Sous Chef
Richard Healy – Sommelier, A.I.W.S.