

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

Grilled Flatbread 7
Sweet celery, pickled onions & parsley
2008 Cascina Degli Ulivi
Cortese 6.80 (3oz) ~ 13.50 (6oz)

Cream of Tomato & Oregano Soup 7
Pepper croutons
2006 Domaine Pierre Frick
Gewurztraminer 9.10 (3oz) ~ 18.30 (6oz)

Smoked Cheddar & Tomato Sandwich 8
Wild arugula balsamic dressing on ancient grain
2009 Château Fontanés Rose
Southern Rhone Blend 5.50 (3oz) ~ 11.00 (6oz)

Curried Carrot Poutine 9
Aged cheddar, yogurt & mint
2007 Domaine de Joÿ
Gros Manseng/ Petit Manseng 5.50 (3oz) ~ 11 (6oz)

Cheddar and Apple Salad 9
Greens, grapes, maple walnuts & mustard vinaigrette
2003 Weingut Forstmeister Geltz
Riesling 8.10(3oz) ~ 16.30 (6oz)

Chicken Liver Pate 11
Preserved pickled vegetables & olive oil crostini
2005 Château Soucherie
Chenin Blanc 7 (1oz) ~ 14 (2oz)

Hierloom Tomato Salad 10
Basil, olive oil & Monforte goat cheese
2003 Weingut Forstmeister Geltz
Riesling 8.10(3oz) ~ 16.30 (6oz)

Grilled B.C. Squid 12
Ginger, garlic, chili & lemon greens
2009 Terre Borboniche "Re Ferdinando"
Greco Bianco 6.90 (3oz) ~ 13.80 (6oz)

Raw Honey Glazed Cumbrea's Ham 12
White beans, cherry tomatoes & wild arugula
2006 William Downie Yarra Valley
Pinot Noir 18 (3oz) ~ 36 (6oz)

Moroccan Spiced Cornish Hen 12
Apricots, dates, carrots & potato
2007 Domaine Gardiès 'Vielles Vignes'
White Southern Rhône Blend 10.80 (3oz) ~ 21.50 (6oz)

Summer Risotto 10
Snow peas, summer squash & toscano cheese
2009 Albert Mann 'Vielles Vignes'
Auxerrois 6.90 (3oz) ~ 13.80 (6oz)

Pacific Halibut 14
Braised fennel, radish & toasted hazelnuts
2009 Château Fontanés Rosé
Southern Rhône Blend 5.50 (3oz) ~ 11.00 (6oz)

Dingo Farms Meatballs 13
Wild mushrooms, roasted red peppers & spinach
2007 Domaine de Fontavin Châteauneuf Du Pape
Southern Rhône Blend 12.50 (3oz) ~ 25.00 (6oz)

Slow Cooked Lamb Shoulder 14
Couscous, currents & watercress
2002 Bethany 'GR8 Reserve' Barossa Valley
Shiraz 15.50 (3oz) ~ 31.00 (6oz)

Braised Beef Short Ribs 15
Yukon gold potato salad, sprouts & cabernet jus
Château Mas Neuf
Red Southern Rhône Blend 8.80(3oz) ~ 17.50 (6oz)

Qualicum Bay Scallops 18
Local corn, braised greens & cherry tomatoes
2007 Terre Rouge 'Enigma'
Southern Rhône Blend 9.10 (3oz) ~ 18.30 (6oz)

Grilled Dry Aged Strip loin 15
Roasted cauliflower, mustard leeks & red wine jus
2005 Quinta Seara d'Ordens 'Talentus'
Portugese Blend 11.30 (3oz) ~ 22.50 (6oz)

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

Raspberry French Parfait 7
Chantilly cream & fresh mint
2008 Lammershoek 'Pinodoux'
Pinotage 8 (1oz) ~ 16(2oz)

Banana Bread pudding
Ontario raspberries & chantilly cream
2007 Zillinger Trockenbeerenauslese
Chardonnay 12 (1oz) ~ 24(2oz)

Dark Chocolate Pot au Creme 7
Almond cookie
N.V. Gonzalez Byass 'Nectar'
Pedro Ximinez 7(1oz) ~ 14(2oz)

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

Friday, August 27th, 2010
Bryan Burke – Executive Chef
Adam Dolley - Sous Chef
Richard Healy – Sommelier, A.I.W.S.

We support a healthy, ethical, sustainable, local food culture.