**Yukon Gold Fries 6**

Homemade ketchup, lemon mayo & spiced aioli

Ferre I Catasus Brut, Xarel-lo, Macabeu, Parellada

Spain, Cataluña 7.75 (3oz) ~ 15.00 (6oz)

**Grilled Flat Bread 7**

Roast garlic, cranberry kidney beans & parsley

2009 Malivoire « Ladybug » Rosé

Cab. Franc, Gamay, P. Noir 6.00 (3oz) ~ 11.50 (6oz)

**Cream of Mushroom Soup 7**

Pepper croutons & parsley

2007 "Nuestro" Bod. Diaz Bayo

Tempranillo 8.25(3oz) ~ 16.25(6oz)

**Smoked Salmon Sandwich 10**

Ancient grain toast, herb sour cream & balsamic greens

2010 Petirrojo

Sauvignon Blanc 6.50 (3oz) ~ 12.75 (6oz)

**Creole Chicken Poutine 9**

Red and greens peppers, red onion & scallions

2009 Laurent Miquel Rosé

Cinsault, Syrah 5.00(3oz) ~ 10.00 (6oz)

**Cheddar & Apple Salad 9**

Greens, grapes, spiced cashews & mustard vinaigrette

2009 Domaine Dampt Chablis

Chardonnay 10.20 (3oz) ~ 20.00 (6oz)

**Spinach Salad 9**

Dried Cranberries, walnuts, goat cheese & cherry vin

2009 Craggy Range "Te Muna Road Vineyard"

Sauvignon Blanc 9.50(3oz) ~ 18.50 (6oz)

**Wild Mushroom Polenta 11**

Confit tomatoes, baby spinach & Allegretto

2006 Daniel Lenko  
Old vines Merlot 11.00 (3oz) ~ 21.75 (6oz)

**Chicken Liver Pate 9**

Toasted crostini, pickled onions & balsamic greens

2009 Laudo Bodegas Ondalan

Tempranillo 6.75 (3oz) ~ 13.00 (6oz)

**Spicy Chorizo Risotto 12**

Sweet peppers, arugula & goat cheese

2008 Domaine Gardiés "Les Glaciaires"  
Maccabeu, Viura 8.50 (3oz) ~ 16.50 (6oz)

**Tempura Vegetables 9**

Sweet chili sauce & wild arugula

2007 Stratus Tollgate White  
Semillon, Chardonnay… 6.00(3oz) ~ 11.50 (6oz)

**Roast Pork Loin 14**

Potato mushroom hash, oven dried apples & jus

2004 Bouchard Père & Fils Volnay Caillerets "Ancienne Cuvée Carnot" 1er Cru  
Pinot Noir 16.25 (3oz) ~ 32.00 (6oz)

**Seared Muscovy Duck Breast 15**

Fingerling potatoes, garlic rapini & cabernet jus

2008 Decero Remolinos Vineyard  
Malbec 8.00 (3oz) ~ 15.75 (6oz)

**Grilled Quail 14**

Roasted root vegetables & Cabernet Jus

2008 Blue Mountain  
Pinot Noir 13.75 (3oz) ~ 27.50 (6oz)

**Pan Seared Pickerel 14**

Radish, collard greens, cabbage & lemon butter

2008 Stratus   
Viognier 13.50 (3oz) ~ 26.50 (6oz)

**Qualicum Bay Scallops 15**

Braised fennel, leeks & cherry tomatoes

2007 Kuhling - Gillot "Nierstein Olberg"  
Riesling 17.75 (3oz) ~ 35.00 (6oz)0

**Grilled Flank Steak 15**

Brown sugar marinade, crushed potatoe & sprouts

2006 Hidden Bench   
Merlot, Cabs, Malbec 15.00 (3oz) ~ 30.00 (6oz)

**Selection of Artisanal Canadian Cheese 16**2004 Domaine Tissot  
Savagnin 12.25 (3oz) ~ 24.00 (6oz)

**Carrot Bread Pudding 7**

Cinnamon creme anglaise

Domaine Gardies « Ambre »

Grenache Blanc 15.00(1oz)~30.00(2oz)

**Peanut Butter Creme Brulee 7**

Chocolate peanut square

NV Gonzalez-Byass « Nectar »

Pedro Ximenez 7.00 (1oz) ~ 14.00 (2oz)

**Apple Layer Cake 7**

Chantily cream & fresh mint

2005 Weinbau Zahel "Rosengartl"

Vienna, Austria 5.00 (1oz) ~ 9.50 (2oz)

**Milk Chocolate Mousse 7**

Candy walnuts

2005 Lammershoek

Pinotage 8.00 (1oz) ~ 16.00 (2oz)

Monday, January 10th, 2011   
Bryan Burke – Executive Chef

Adam Dolley - Sous Chef

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