**Yukon Gold Fries 5**

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**

Chick pea, garlic & lemon

2009 Malivoire « Ladybug » Rosé

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

**Black Bean & Roast Garlic Soup 5**

Pepper croutons & parsley

2009 Laurent Miquel Rosé

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

**Open Face Steak Sandwich 8**

Grilled hanger, horseradish apple mayo & ancient grain

2007 Four Vines "Old Vine Cuvee"  
Zinfandel 8.00 (3oz) ~ 15.50 (6oz)

**Mini Beef Burger Poutine 9**

Smoked cheddar cheese & onion gravy

2008 Gaia

Agiogtiko 7.50(3oz) ~ 14.50(6oz)

**Cheddar & Apple Salad 9**

Greens, grapes, spiced cashews & mustard vinaigrette

2009 Estancia Piedra

Verdejo 7.52 (3oz) ~14.25 (6oz)

**Spinach Salad 9**

Dried currents, walnuts, sheep cheese & cherry vin

2009 Malivoire "Mottiar"

Chardonnay 9.50(3oz) ~ 18.50 (6oz)

**Wild Mushrooms on Toast 9**

Shallots, garlic, thyme, sour cream & white truffle oil

2009 Craggy Range "Te Muna Road Vineyard"

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

**Chorizo Sausage 8**

Pickled vegetables, olive oil toasts & Kozlick mustard

2009 Laudo Bodegas Ondalan

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

**Shrimp Tagliatelle 12**

Roasted red pepper cream sauce, fennel & baby spinach

2009 Craggy Range

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

**Crispy Calamari 8**

Sweet chili sauce & wild arugula

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

**Risotto Milanese 10**

Green zucchini, red peppers & goat cheese

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

**Confit Pork Shoulder 12**

Mustard polenta, wild mushrooms & cherry tomatoes

2007 "Nuestro" Bod. Diaz Bayo  
Tempranillo 8.25 (3oz) ~ 16.25 (6oz)

**Seared Muscovy Duck Breast 13**

Fingerling potatoes, garlic rapini & jus

2007 Flat Rock Cellars "Reserve"  
Pinot Noir 14.25 (3oz) ~ 28.00 (6oz)

**Pan Seared Pickerel 13**

Purple beets, spaetzle & baby spinach

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

**Qualicum Bay Scallops 14**

Root vegetable puree, collard greens & radishes

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

**Grilled Striploin Steak 14**

Celeriac crushed potatoes, watercress & cabernet jus

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

**Artisanal Canadian Cheese Platter 16**

Cloth-bound Cheddar, Cape Vassey, Le Clandestin, Le Douanier and Bleu Benedictin

grapes, nuts, apple & house crackers2004 Domaine Tissot  
Savagnin 12.25 (3oz) ~ 24.00 (6oz)

**Ginger Sponge Cake 7**

Orange Caramel

2005 Weinbau Zahel "Rosengartl"

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

**Peanut Butter Creme Brulee 7**

Chocolate peanut square

NV Gonzalez-Byass « Nectar »

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

**Chocolate Pastry Cream 7**

Sour cherries, candy walnuts & chantilly cream

2005 Lammershoek

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

Thursday, January 20th, 2011   
Bryan Burke – Executive Chef

Adam Dolley - Sous Chef

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