**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)

**Wild Mushrooms on Toast 9**

Shallots, garlic, thyme & white truffle oil

2006 Leth "Gigama Reserve"  
Zweigelt/Blauer Zweigelt 13.75 (3oz) ~ 27.00 (6oz)

**Beef Bolognese Poutine 9**

Ontario cheese curd & green onions

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)

**Wild Arugula Salad 8**

Balsamic vin. cherry tomatoes, candied walnuts & feta

2009 Malivoire "Mottiar"

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

**Shrimp & Spinach Salad 10**

Currents, pickled onions, goat cheese & cherry vin

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)

**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)

**Braised Beef Cheek 13**

Stewed tomato ratatouille, peppers & zucchini

2006 Leth "Gigama Reserve"  
Zweigelt/Blauer Zweigelt 13.75 (3oz) ~ 27.00 (6oz)

**Grilled Cornish Hen 13**

Purple potatoes, roasted red peppers & leeks

2007 Stratus  
Sauvignon Blanc 10.75 (3oz) ~ 21.00 (6oz)

**Pesto Stuffed Pork Loin 12**

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**

Lentils, 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

Cheese & Wine Pairing:1oz of 5 Wines 16.00

**Ginger Sponge Cake 7**

Orange Caramel

2005 Lammershoek

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

**Vanilla Creme Brulee 7**

Almond cookie

2005 Weinbau Zahel "Rosengartl"

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

**Chocolate Cheese Cake 7**

Graham cracker crust & chantilly cream

NV Gonzalez-Byass « Nectar »

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

Friday, January 22nd, 2011   
Bryan Burke – Executive Chef

Adam Dolley - Sous Chef

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