**Winterlicious**

**Dinner Prix Fixe**

**Smoked Muscovy Duck Breast ($13)**

Homemade pickles, Kozlik’s mustards, ancient grain crostini

2009 Laurent Miquel Rosé

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

Or

**Organic Shrimp Bisque ($10)**

Tempura shrimp, chives & soft pernod cream

2009 Estancia Piedra

Verdejo 7.25 (3oz) ~14.25 (6oz)

Or

**Grilled Radicchio Salad (V)(C) ($9)**

Confit tomatoes, mustard leeks & toasted hazelnuts

2009 Malivoire « Ladybug » Rosé

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

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**Wild Mushroom Polenta(V)(C) ($12)**

Baby arugula, thyme, roast garlic, white truffle oil & Toscano Cheese

2009 Laudo Bodegas Ondalan

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

Or

**Seared Wild Fish ($14)**

Double smoked bacon, Savoy cabbage, sun dried tomatoes & tarragon

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

Or

**Grilled Miami Ribs ($13)**

Celeriac crushed potatoes, garlic rapini & sweet n’ sour glaze

2008 Dom. Etienne Pochon Crozes Hermitage

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

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**House Preserved Fruit Crème Brulée ($7)**

Almond cookie

2008 Undurraga

Late Harvest Semillon 4.00 (1oz) ~ 8.00 (2oz)

Or

**Rum Raisin Bread Pudding ($7)**

Crème anglaise

2008 La Tunella

Verduzzo 3.00 (1oz) ~ 6.00 (2oz)

Or

**Lindt Chocolate Mousse ($7)**

Maple Chantilly cream

2004 Daniel Lenko Select Late Harvest

Vidal 4.00 (1oz) ~ 8.00 (2oz)

**Dinner $25.00**

**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)

**Spinach & Blue Cheese Salad 8**

Candied walnuts, purple beets & balsamic vinegrette

2009 Malivoire "Mottiar"

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

**Wild Mushroom Soup 5**

White truffle oil & thyme

2009 Clos des Briords Muscadet de Sevre et Maine

Melon de Bourgogne 6.75(3oz) ~ 13.50 (6oz)

**Grilled Rosemary Flat Bread 7**

Roasted garlic, pickled corn & white bean spread

2009 Dom. Du Roncee, Chinon

Cabernet Franc 7.75(3oz) ~ 15.25 (6oz)

**Pulled Pork Poutine 9**

Monforte goat cheese, BBQ sauce & green onions

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

**Crispy Calamari 9**

Feta cheese, lemon greens, honey & chili sauce

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

**Curried Cornish Hen 10**

Crushed potatoes & grilled baguette

2008 Louis Jadot, Meursault  
Chardonnay 16.00(3oz) ~ 31.50 (6oz)

**Braised Lamb Shoulder 11**

Cous cous, raisins & pea sprouts

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

**Qualicum Bay Scallops 14**

Butternut squash, fennel, collard greens & cherry tomatoes

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

**Grilled Rib Steak 14**

Roasted root vegetables, fingerling potatoes & cabernet jus

2006 Leth “Gegama Reserve”   
Zweigelt / Blauer 13.75(3oz) ~ 27 (6oz)

**Artisanal Canadian Cheese Platter 16**

Cloth-bound Cheddar, Cape Vassey, Eweda, Riopelle

and Blue Haze

Cheese & Wine Pairing:1oz of 5 Wines 16.00

**Steamed Ginger Sponge Cake 7**

Orange caramel sauce & preserved apricots

2005 Lammershoek

Pinotage 4.50 (1oz) ~ 9.00 (2oz)

Sunday, January 30th, 2011   
Bryan Burke – Exec. Chef, Adam Dolley - Sous Chef

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