**Winterlicious**

**Lunch Prix Fixe**

**Grilled Flatbread ($7)**

Daily spread

2009 Laurent Miquel Rosé

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

Or

**Wild Mushroom Soup(V)(C) ($5)**

White truffle oil & thyme

2009 Estancia Piedra

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

Or

**Pulled Pork Poutine ($9)**

Monforte goat cheese, BBQ sauce & green onions

2009 Malivoire « Ladybug » Rosé

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

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**Purple Beet Risotto (V)(C) ($10)**

Caramelized walnuts, baby spinach & blue cheese

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

Or

**Mushrooms & Smoked Chicken on Toast ($11)**

Dry sherry, sun dried tomatoes & herb sour cream on ancient grain

2009 Laudo Bodegas Ondalan

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

Or

**Open Faced Beef Cheek Sandwich ($10)**

Wild arugula, sweet onions, horseradish & apple mayo on baguette

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)

Lunch $15.00

**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)

**Wild Arugula Salad 8**

Balsamic vin. cherry tomatoes, spiced cashews & feta

2009 Clos des Briords Muscadet de Sevre et Maine

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

**Spinach & Blue Cheese Salad 8**

Candied walnuts, purple beets & balsamic vinegrette

2009 Malivoire "Mottiar"

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

**Chorizo Sausage 7**

Pickled vegetables, olive oil toasts & Kozlick mustard

2004 Sara Soto  
Tempranillo 9.50 (3oz) ~ 18.50 (6oz)

**Crispy Calamari 9**

Feta cheese, lemon greens, honey & chili sauce

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

**Muscovy Duck Breast 13**

Roast purple potatoes, garlic rapini & cabernet jus

2009 Dom. Du Roncee, Chinon

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

**Braised Lamb Stew 12**

Couscous , raisins & pea sprouts

2006 Domaine des 2 anes  
Carignan, Grenache, Syrah 7.75 (3oz) ~ 15.00 (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 Cap 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

**Double Chocolate Brownie 7**

Chantilly cream & Candied walnuts

2005 Lammershoek

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

Monday, January 31st, 2011   
Bryan Burke – Executive Chef

Adam Dolley - Sous Chef

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