**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**

Roasted rood vegetable spread

*2009 Malivoire « Ladybug » Rosé*

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

**Braised Beef Cheek Poutine 9**

Blue cheese & green onions

2004 Sara Soto  
Tempranillo 8.50 (3oz) ~ 19.50 (6oz)

**Smoked Duck & Spinach Salad 8**

Goat cheese, candied walnuts & balsamic vinaigrette

2009 Malivoire "Mottiar"

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

**Church St Chicken Wings 8**

Potato salad & sweet chili sauce

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

**Wild Mushroom Polenta 13**

Spinach, thyme & Tuscano cheese

2008 Stratus  
Petit Verdot 11.75 (3oz) ~ 23.00 (6oz)

**Grilled Miami Ribs 12**

Celeriac crushed potatoes, watercress & sweet n’ sour glaze

2004 Colori d’Inverno  
Frappato, Nero d’Avola 8.25 (3oz) ~ 16.25 (6oz)

**Qualicum Bay Scallops 14**

Savoy cabbage, double smoked bacon & confit tomatoes

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

**Artisanal Canadian Cheese Platter 16**

Cloth-bound Cheddar, Cape Vassey, Eweda, Riopelle

and Bleu Benedictin

Cheese & Wine Pairing:1oz of 5 Wines 16.00

**Vanilla Pavlova 7**

Niagara apricots

2005 Weinbau Zahel "Rosengartl"

Vienna, Austria 7.50 (1oz) ~ 15.00 (2oz)

**Bread & Butter Pudding 7**

Creme anglaise, rum raisins

2005 Lammershoek

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

Friday, Feburary 11th, 2011   
Bryan Burke – Executive Chef

Adam Dolley - Sous Chef

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



February 11th - 14th 2011

$60.00

Amuse Bouche

*(\*)N.V. "Fino Electrico" Bod. Toro Albala, Pedro Ximenez. Sherry, Spain*

*2oz*

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Wild Mushroom Consommé ($8.00)  
    Black truffle & Parmesan twist, green onions, enoki mushrooms

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Prosciutto & Fresh Mozzarella Salad ($13.00)

Sunny side quails egg, Boston Bibb lettuce, hazelnuts, walnut oil mustard vinaigrette

(\*)Fattoria La Monacesca, Verdicchio 2009

Italy, Marche, Matelica

*3oz*

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Lobster Ravioli ($15.00)

Tomato pasta, garlic béarnaise & chervil

*(\*)Stratus White, Sauvignon blanc, Chardonnay, Others 2006*

*VQA Niagara Peninsula*

*3oz*

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Creemore Springs Rib Eye Steak ($18.00)

Cauliflower dauphinoise potatoes, roast pearl onions, peppercorn sauce & rapini

(\*)Kooyong "Ferrous Single Vineyard Selection" 2006 Pinot Noir. Australia, Mornington Peninsula

3oz

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Peanut Butter Brûlée ($8.00)

PB & J white chocolate heart

(\*)Champagne Nicolas Feuillatte NV, France 3oz

(\*)Suggested Wine Pairing  $55.00

Please advise the staff should you have food restrictions

