**Yukon Gold Fries 5**

Homemade ketchup, lemon mayo & spiced aioli

Terra Serena

Prosecco 7.00 (3oz) ~ 13.50 (6oz)

**Grilled Flat Bread 7**

White bean & roast garlic

2009 Malivoire « Ladybug » Rosé

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

**Carrot Ginger & Maple Soup 5**

Pepper croutons & parsley

2007 Stratus Tollgate White

Semillon, Chardonnay, Others 6.00(3oz) ~ 11.50 (6oz)

**Open Faced Meatloaf Sandwich 9**

House ketchup, arugula, herb sour cream on ancient grain

2009 Laudo Bodegas Ondalan

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

**Pork & Bean Poutine 9**

Aged cheddar & green onions

2008 Decero Remolinos Vineyard  
Malbec 8.00 (3oz) ~ 15.75 (6oz)

**Mushroom Broth & Truffle Twist 7**

Poached quail egg, mushrooms & spring onions

N.V. "Fino Electrico" Bod. Toro Albala, Pedro Ximenez. Sherry, Spain 5.50 (2oz)

**Cheddar & Apple Salad 9**

Greens, grapes, spiced cashews & mustard vinaigrette

2009 Estancia Piedra

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

**Prosciutto & Arugula Salad 8**

Sweet onions, Tuscano cheese & balsamic vinaigrette

2009 Laurent Miquel Rosé

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

**Chorizo Sausage 7**

Pickled vegetables, olive oil toasts & Kozlick’s mustard

2008 Dom. Etienne Pochon Crozes Hermitage

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

**Fried Fish Cake 8**

Tartar sauce, mixed greens & pickled onions

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

**Wild Mushroom Risotto 11**

Baby spinach, Monforte goat cheese & truffle oil

2009 Dom. De la Villaudiere, Sancerre

Sauvignon Blanc 8.10(3oz) ~ 16.00 (6oz)

**Beef Short Ribs 14**

Celeriac crushed potatoes, pea sprouts & jus

2006 Domaine des 2 anes  
Carignan, Grenache, Syrah 7.75 (3oz) ~ 15.00 (6oz)

**Crispy Pork Belly 12**

Braised red cabbage, raisins & Niagara cherries

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

**Grilled Rib Eye Steak 15**

Sweet potato fries, spiced aioli & pickled pepper

2007 Norman Hardie "Cuvée L"  
Pinot Noir 14.25 (3oz) ~ 28.25 (6oz)

**Seared Wild Fish 14**

Grilled radicchio, collard greens & fennel

N.V. Nicolas Feuillate Brut "Reserve Particuliere"  
P. Noir, P. Meunier, Chard 13.00 (3oz) ~ 25.00 (6oz)

**Qualicum Bay Scallops 14**

Bacon lardons, leeks & confit tomatoes

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

**Roast Muscovy Duck Breast 13**

Wild blueberries, garlic rapini & fingerling potatoes

2007 Abadia Retuerta Seleccion Especial

Tempr, Cab. Sauv., Merlot 10.75 (3oz) ~ 21.25 (6oz)

**Artisanal Canadian Cheese Platter 16**

Cloth-bound Cheddar, Light Hall Tomme, Tuscano,

Creme fraiche Brie and Bleu Benedictin

Wine Pairing: 1oz of 5 Wines 16.00

**Poached Pear 7**

Granola crumble

2005 Weinbau Zahel "Rosengartl"

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

**Chocolate Mousse 7**

Toasted coconut & candied walnuts

2005 Lammershoek

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

**Vanilla Pavlova 7**

Niagara apricots

2005 Weinbau Zahel "Rosengartl"

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

**Peanut Butter Brulee 7**

Almond cookie

NV Gonzalez-Byass « Nectar »

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

Friday, Feburary 18th, 2011   
Bryan Burke – Executive Chef

Adam Dolley - Sous Chef

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