**Yukon Gold Fries 5**

Homemade ketchup, lemon mayo & spiced aioli

Terra Serena

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

**Grilled Flat Bread 7**

Roasted red pepper & goat cheese

2009 Laudo Bodegas Ondalan

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

**Butternut Squash & Maple Soup 5**

Pepper croutons & parsley

2009 Malivoire « Ladybug » Rosé

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

**Caramelized Onion Sandwich 9**

Smoked cheddar, apples & toasted ancient grain

2007 Stratus Tollgate White

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

**Smoked Chicken Poutine 9**

Cheese curds & scallions

2009 Venica & Venica  
Tocai Friulano 9.25 (3oz) ~ 18.00 (6oz)

**Cheddar & Apple Salad 9**

Greens, grapes, spiced cashews & mustard vinaigrette

2009 Estancia Piedra

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

**Smoked Chicken Salad 8**

Sweet onions, Walnuts & feta

2009 Laurent Miquel Rosé

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

**Chorizo Sausage 7**

Pickled vegetables, olive oil toasts & Kozlick’s mustard

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

**Clams & Ratatouille 11**

Eggplant, sweet peppers, zucchini & red onions

2009 "Alargo" Bod. Gomez y Rial   
Albariño 8.50 (3oz) ~ 16.75 (6oz)

**Purple Beet Risotto 11**

Baby spinach, Monforte goat cheese & chives

2008 Stratus

Viognier 13.50(3oz) ~ 26.50 (6oz)

**Crispy Smelts 11**

Lemon greens & remoulade

2009 Clos des Briords Muscadet de Sevre et Maine sur lies   
Melon de Bourgogne 6.75(3oz) ~ 13.50 (6oz)

**Stuffed Pork Loin 14**

Blue cheese, apples, walnuts with mustard polenta

2006 Stratus White

Sauv. blanc, Chard, Others 14.00 (3oz) ~ 27.50 (6oz)

**Grilled Miami Ribs 14**

Celeriac crushed potatoes & watercress

2006 Domaine du Coulet "Les terrasses du Serre"  
Syrah 17.00(3oz) ~ 33.50(6oz)

**Bay Scallops 14**

Carrot puree, radishes, leeks & radicchio

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

**Grilled Striploin Steak 15**

Fingerling potatoes, garlic rapini & Cabernet Jus

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

**Artisanal Canadian Cheese Platter 16**

Cloth-bound Cheddar, Bouq Emissaire, Tuscano,

La Bocke Beer and Bleu Benedictin

Wine Pairing: 1oz of 5 Wines 16.00

**White Chocolate Triffle 7**

Walnuts, coconut & gram cracker

1995 Domaine Gardies "Ambre"

Grenache Blanc 6.00 (1oz) ~ 12.00 (2oz)

**Frozen Parfait 7**

Preserved apricots & Chantilly

2005 Weinbau Zahel "Rosengartl"

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

**Vanilla Cheese Cake 7**

Blueberry compote

2008 La Tunella

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

**Pouched Pears 7**

Maple caramel & granola crumble

2005 Chateau Soucherie, Chaumes

Chenin Blanc 3.00 (1oz) ~ 6.00 (2oz)

Sunday, Feburary 27th, 2011   
Bryan Burke – Executive Chef

Adam Dolley - Sous Chef

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