**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**

Chickpea, chipotle & chives

2009 Venica & Venica

Tocai Friulano 9.25 (3oz) ~ 18.00 (6oz)

**Roast Butternut Squash Soup 5**

Pepper croutons & parsley

2009 Flatrock Cellars

Riesling 6.00 (3oz) ~ 11.50 (6oz)

**Curried Carrot Poutine 9**

Ontario cheese curds & scallions

2009 "Perastro" Colle Petrito  
Malvasia 8.10 (3oz) ~ 16.00 (6oz)

**Crunchy Mustard Polenta 8**

Roast garlic, mushrooms, pea shouts & toscano cheese

2007 Stratus Tollgate White

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

**Smoked Chicken & Feta Salad 11**

Sweet onions, candied walnuts & balsamic vinaigrette

2009 Laurent Miquel Rosé

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

**Cheddar & Apple Salad 9**

Greens, grapes, spiced cashews & mustard vinaigrette

2009 Borgo Boschetto

Pinot Grigio 7.25 (3oz) ~14.25 (6oz)

**Spinach & Smoked Duck Salad 11** Currants, toasted hazelnuts & sour cherry vinaigrette

2006 Pirramimma

Petit Verdot 9.00(3oz) ~ 17.50 (6oz)

**Stuffed Piquilo Pepper 9**

Roast garlic, goat cheese, thyme & lemon greens

2007 Lotus

Cabernet Sauvignon 8.25 (3oz) ~16.00 (6oz)

**Risotto 9**

Spinach, confit tomatoes & goat cheese

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

**Fried Oyster 11**

Tartar sauce, carrot & cabbage slaw

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

**P.E.I. Mussels 9**

Sausage, tomato & mustard cream

2009 « Thalassitis » Gaia

Assyrtiko 8.75 (3oz) ~16.50 (6oz)

**Chorizo Sausage 9**

House pickled vegetables & olive oil crostini

2009 Laudo Bodegas Ondalan

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

**Honey Mustard Ham 10**

Couscous, raisins, confit tomatoes & chives

2008 Thomas George Estates  
Viognier 11.25 (3oz) ~ 22.00 (6oz)

**Braised Beef Cheeks 13**

Celeriac crushed potatoes, watercress & jus

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

**B.C. Halibut 14**

Double smoked bacon, braised fennel & lemon butter

2006 Kacaba Horizon Ridge  
Chardonnay 6.75 (3oz) ~ 13.50 (6oz)

**Seared Scallops 15**

Roasted red peppers, zucchini & quinoa

2008 Belondrade y Lurton  
Verdejo 14.00 (3oz) ~ 27.50 (6oz)

**Seared Muscovy Duck Breast 14**

Garlic rapini, Parsnip & pear puree

2006 Braccale igt Maremma  
Sang. Merlot 7.75 (3oz) ~ 19.00 (6oz)

**Lamb T-Bone Steak 12**

Creamy potato salad & wild arugula

2004 Sara Soto  
Tempranillo 8.25 (3oz) ~ 16.25 (6oz)

**Grilled Flank Steak 14**

Collard greens, fingerling potatoes & fresh horseradish

2006 Kooyong « Ferrous Single Vineyard Selection »  
Pinot Noir 16.00 (3oz) ~ 31.00 (6oz)

**Artisan Canadian Cheese Platter** **16**

Lankaaster, Bouq Emissaire, Tuscano,

La Bocke Beer and Bleu Fleuron

Wine Pairing: 1oz of 5 Wines 16.00

**Peppermint Panna Cotta 7**

Rhubarb Purée

NV Champagne Nicolas Feuillatte

P. Noir, P. Meunier, Chard 13.00 (3oz) ~ 25.00 (6oz)

**Butter Tart Trifle 7**

Blueberry compote

1995 Domaine Gardies "Ambre"

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

**White Chocolate Mousse 7**

Raspberries

2008 La Tunella

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

**Vanilla Pavlova 7**

Chantilly cream & Niagara apricots

2005 Weinbau Zahel "Rosengartl"

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

Friday, March 11th, 2011   
Bryan Burke – Executive Chef, Adam Dolley- Sous Chef

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