**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**

Tatziki, chives & red onion

2009 Laurent Miquel Rosé

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

**Sweet Potato Soup 5**

Pepper croutons & parsley

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

**Curried Carrot Poutine 9**

Ontario cheese curds & green onions

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

**Wild Mushrooms & Smoked Chicken On Toast 10**

Herb sour cream & toscano cheese

2007 Stratus "Tollgate" White

Semillon, Chard, Viognier… 6.00 (3oz) ~ 11.50 (6oz)

**Couscous & Raisin Salad 8**

Goat cheese, greens, hazelnuts & sun dried tomato

2009 Venica & Venica

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

**Cheddar & Apple Salad 9**

Greens, grapes, spiced cashews & mustard vinaigrette

2009 Borgo Boschetto

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

**Arugula Salad 8**

Candied walnuts, feta, pickled onions & balsamic vin.

2009 « Thalassitis » Gaia

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

**House Smoked Muscovy Duck 10**

Pickled vegetables from our wall & olive oil crostini

2009 Laudo Bodegas Ondalan

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

**Roasted Garlic & Goat Cheese Stuffed Pepper 9**

Creamy potato salad

2006 Pirramimma

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

**Crispy Fried Fanny Bay Oyster 11**

Citrus greens & sweet pickle tartar sauce

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

**Risotto 9**

Spinach, confit tomatoes & goat cheese

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

**Braised Beef Cheeks 13**

Celeriac crushed potatoes, watercress & cabernet jus

2007 Freemark Abbey  
Merlot 11.25 (3oz) ~ 22.00 (6oz)

**Seared B.C. Halibut 14**

Radicchio, leeks, fennel & lemon butter

2006 Stratus White

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

**Giant “Lion – Paw” Sea Scallop 13**

Double smoked bacon, roasted red peppers & 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)

**Grilled Hanger Steak**  **14**

Roasted root vegetables & fresh horseradish

2008 Kacaba  
Sirah 8.50 (3oz) ~ 16.50 (6oz)

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

Lankaaster, Double-Cream Brie, Tuscano,

La Bocke Beer and Bleu Fleuron

Wine Pairing: 1oz of 5 Wines 16.00

**Peppermint Panna Cotta 7**

Raspberry Purée

NV Champagne Nicolas Feuillatte

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

**White Chocolate Mousse 7**

Blueberry compote

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)

Sunday, March 13th, 2011

Bryan Burke – Executive Chef, Adam Dolley- Sous Chef

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