

<b>Yukon Gold Fries</b>	6
Homemade ketchup, pesto mayo & spiced aioli	
<i>N.V. Parés Baltà</i>	
<i>Cava</i>	6.10 (3oz) ~ 12.30 (6oz)
<b>Grilled Flatbread</b>	7
White bean & roast garlic puree, cherry tomatoes	
<i>2008 Cascina Degli Ulivi</i>	
<i>Other Italian Varietals</i>	6.80 (3oz) ~ 13.50 (6oz)
<b>Curry Lentil Soup</b>	8
Sour Cream	
<i>Gaia</i>	
<i>Agiorgitiko</i>	5.60 (3oz) ~ 11.30 (6oz)
<b>Wild Mushrooms on Toast</b>	8
Toscane cheese, thyme & sour cream	
<i>2007 Weinrieder</i>	
<i>Pinot Blanc</i>	8.10 (3oz) ~ 16.30 (6oz)
<b>Mini Burger Poutine</b>	9
2 year old cheddar & housemade bbq sauce	
<i>2005 Lammershoek</i>	
<i>Mysterious mixture...</i>	6.30 (3oz) ~ 12.50 (6oz)
<b>Grilled Ontario Asparagus</b>	9
Dijonaise & chives	
<i>2006 Southbrook</i>	
<i>Chardonnay</i>	9.80 (3oz) ~ 19.50 (6oz)
<b>Smoked Cheddar &amp; Apple Salad</b>	9
Caramelized walnuts, grapes & mustard dressing	
<i>2009 Birichino</i>	
<i>Malvasia</i>	5.10 (3oz) ~ 10.30 (6oz)
<b>Heritage Pork Terrine</b>	11
Pistachio, dried cranberries & Kozlik's mustards	
<i>2005 Château Soucherie</i>	
<i>Chenin Blanc</i>	7 (1oz) ~ 14 (2oz)
<b>Cornish Hen</b>	14
Lemon zest, sage, coleslaw & garlic rapini	
<i>2007 Weinrieder</i>	
<i>Pinot Blanc</i>	8.10 (3oz) ~ 16.30 (6oz)
<b>Beet Risotto</b>	10
Wild arugula, confit tomatoes & goat cheese	
<i>2007 Weinrieder</i>	
<i>Pinot Blanc</i>	8.10 (3oz) ~ 16.30 (6oz)

<b>Tuna Nicoise</b>	12
Olives, sugar snap peas & mustard vinaigrette	
<i>2008 Matthew Waldin</i>	
<i>Macabeo</i>	5.90 (3oz) ~ 11.80 (6oz)
<i>Or</i>	
<i>2009 Château Fontanés Rosé</i>	
<i>Southern Rhône Blend</i>	5.50 (3oz) ~ 11 (6oz)
<b>Qualicum Bay Scallops</b>	14
Organic carrot puree, baby bok choy & radish	
<i>2008 Fielding Estate</i>	
<i>Chardonnay</i>	5.90 (3oz) ~ 11.80 (6oz)
<b>Grilled Wild Pacific Salmon</b>	13
Local Green beans, potato pancake & dill	
<i>2008 Matthew Waldin</i>	
<i>Macabeo</i>	5.90 (3oz) ~ 11.80 (6oz)
<b>Crispy Pork Belly</b>	13
Creamy white beans, pomegranate molasses & leeks	
<i>2008 Hidden Bench</i>	
<i>Riesling</i>	6.60 (3oz) ~ 13.30 (6oz)
<b>Grilled Dry Aged Striploin</b>	15
Garlic rapini, potato & mushroom hash	
<i>2005 Madrigal</i>	
<i>Cabernet Sauvignon</i>	9.80 (3oz) ~ 19.50 (6oz)
<b>Selection of Artisanal Canadian Cheese</b>	16
<i>1995 Domaine Gardiès 'Ambré' Vin Doux Naturel</i>	
<i>Grenache Blanc</i>	15 (1oz) ~ 30 (2oz)
<b>Chocolate Chip Cookie Dough Ice Cream</b>	7
Chocolate chip cookie	
<i>2007 Château des Charmes</i>	
<i>Late Harvest Riesling</i>	7 (1oz) ~ 14 (2oz)
<b>Whole Grain Bread Pudding</b>	7
Apricot compote & cocoa syrup	
<i>2007 Château des Charmes</i>	
<i>Late Harvest Riesling</i>	7 (1oz) ~ 14 (2oz)
<b>Frozen Strawberry Parfait</b>	7
Kawartha rhubarb	
<i>Undurraga</i>	
<i>Semillon 'Late Harvest'</i>	6 (1oz) ~ 12(2oz)

*An 18% Gratuity Will Be Charged To  
Parties of 6 or More*



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

**Friday July 16, 2010**

Bryan Burke - Chef

Adam Dolley - Sous Chef

Richard Healy – Sommelier, A.I.W.S.