

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

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

Thursday July 15, 2010
Bryan Burke - Chef
Adam Dolley - Sous Chef
Richard Healy – Sommelier, A.I.W.S.