

HORS D'OEUVRES

Spiced Deep Fried Calamari 17

*Preserved lemon Yogurt, Crispy Polenta Croutons, Pickled Cucumber, Micro Greens
Road 13 Honest Johns Rose 2010*

Phyllo Wrapped Escargots 15

*Phyllo Pastry Rolled With Garlic Herb Escargots, Tarragon Cream Sauce
Chardonnay, Tinhorn Creek 2009*

Quadra Island Honey Mussels 16

*Scallions, Shaved Garlic, White Wine, Lemon Zest
Pinot Gris, Tinhorn Creek 2009*

Coquille Saint Jacques 17

*Wild Mushrooms, Shallots, Garlic Cream Sauce, Aged Parmesan Cheese
Riesling, Ruby Tuesday 2009*

Terrine of Foie Gras 19

*Toast Points, Walla Walla Onion Marmalade, Red Wine Glaze, Sweet Pea Shoot Salad
Concha Y Toro Late Harvest Sauvignon*

Range Fed Beef Tartar Prepared Tableside 15

*Pomme Frites, Cornichons, Petit Green Salad
Chateau Roc de Segur 2009*

Classic Caesar Salad Prepared Table Side 10

Pinot Gris Tinhorn Creek 2009

Herb Roasted Beet Salad 12

*Spiced Almonds, Goat Cheese, Micro Greens, Stone Mustard Rosemary Honey Vinaigrette
Gewurztraminer, Tinhorn Creek 2007*

Artisan Green Salad 12

*Sliced Radish, Toasted Sunflower Seeds, Roasted Tomato Vinaigrette
Touraine, Sauvignon Blanc, Clos Du Bourg 2009*

Baked Onion Soup 12

*Sautéed Onions, Beef Stock, Sherry, Emmenthal, Crostini
Bourgogne Rouge, Pinot Noir, Bouchard Pere at Fils 2008*

Vichyssoise Soup 12

*Crème Freche, Gin Tomato Pearls, Chives And Crispy Crackling
Cava, Cordoniu Classico N/V*

Daily Charcuterie Plate 16

Ask Server For Details

LES ENTREES

Lamb Chop & Lamb Meat Ball 36

*Dijon, Panko Crusted Lamb Chop Sauce Verde, Tomato Braised Lamb Meatball, Vegetable Cous Cous
Cotes Du Rhone, Ogier Heritage 2009*

Range Fed Beef Tenderloin, Espagnole Sauce 34

*Baby Potatoes, Sautéed Wild Mushrooms
337 Lodi Cabernet Sauvignon 2008*

Oven Roasted Free Range Chicken Breast 32

*Stuffed With Prawn And Emmenthal Cheese, Crispy Prosciutto Flakes Fried Polenta, Daily Vegetables,
Herb Citrus Vinaigrette
Chateau Fermenteaux 2009*

Mount Lehman Free Range Pork Rack Chop 36

*Roasted with Olives, Anchovies, Capers, basil, And Vine Ripe Tomatoes, Smashed Potatoes, Haricot
Verts, Shallot Con fit
Cabernet Franc Tinhorn Creek 2009*

Wild B.C Salmon Confit 29

*Lightly Poached In Extra Virgin Olive Oil, Thyme, Lemon, Leek And Roasted Garlic Puree, Corn And
Crab Cake
Bourgogne Rouge, Pinot Noir, Bouchard Pere at Fils 2008*

Smoked Pacific Grey Cod 29

*Brined And Gently Smoked With Crown Royal Wood Chips, Scallop, Chive, Sweet Pea Risotto
Chateau De Sancerre Loire Valley 2009*

Lobster Thermidor 45

*1 ½ lb. lobster Sautéed Mushrooms, Fresh Herbs, Reduced Veal Stock And Cream Sauce Baked With
Parmesan Cheese, Sautéed Swiss Chard, Spiced Carrots
Chablis Louis Moreau 2008*

Tagliatelle Pasta 26

*Nisciose Olives, Chili Flakes, Arugula, Extra Virgin Olive Oil, Fresh Tomato, Crispy Basil, Shaved
Parmesan Cheese
Chardonnay Tinhorn Creek 2009*

Tasting Menu Wine Pairings

4-Courses \$ 55. \$ 30.

5-Courses \$ 65. \$ 35.

Chef's Menu \$39.

Wines \$25.

Not Valid With Any Other Promotion