

STARTERS

Daily Soup 9.

Half Dozen Oyster Boy Oysters M/P.

Yuzu cucumber relish, marinated horseradish & citrus
Schramsberg Blanc de Blanc 2008 Sonoma County, California 17.

Crush Charcuterie Board 20.

Selection of Dolce Lucano cured meats,
house made terrine & pâté
Senorio De P. Pecina Tempranillo 2009 Rioja, Spain 12.

Endive Salad 12.

Poached pears, candied walnuts, gorgonzola, caramelized shallot vinaigrette
Villabella Lugana Ca Del Lago Trebbiano 2010 Veneto, Italy 15.

Steak Tartar 16.

Traditional garnishes, frisée herb salad and truffle vinaigrette
Keint-He Pinot Noir 2007 Prince Edward County 19.

Roasted Bone Marrow 15.

Sourdough toasts, fried caper,
Parsley fennel salad & gremolata
Domaine Bernard Moreau Pinot Noir 2009 Bourgogne, France 15.

Lobster “Hot & Cold” 17.

Butter poached with roasted pepper potato hash
Sunflower shoots, blood orange and green goddess dressing
Tollgate Chardonnay 2009 Niagara Peninsula 15.

Foie Gras Terrine 22.


Marsala poached quince, currant toast and micro greens
Southbrook Vidal Icewine 2005, Niagara 18.

Grilled Octopus and Puntarella Salad 20.

Pickled mushrooms, marcona almonds and chorizo aioli
Tenuta Cocci Grifoni “Tellus” Verdicchio 2010 La Marche, Italy 14.

Buffalo Mozzarella & New Farms Beet salad 14.

Grapes, walnuts, mâché & honey vinaigrette
Kurt Angerer Kies Gruner Veltliner 2010 Austria 16.

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

ENTREES

Seared Scallops 30.

Saffron fennel, confit fingerling potatoes and clam vinaigrette
Feudi Di San Gregorio Greco Di Tufo 2010 Campania, Italy 18.

Rainbow Trout 27.

Cauliflower, bacon ravioli, swiss chard, brown butter hollandaise
Daniel Chotard Sancerre 2010 Loire Valley, France 17.

Roasted Halibut 29.

Squid ink linguine, calamari, split salsa verde and chili oil
Flatrock "Unplugged" Chardonnay 2009 Twenty Mile Bench, Niagara 14.

Bison Striploin 38.

Jerusalem artichokes, heirloom carrot marmalade and juniper berry jus
Hart & McGarry Cabernet Sauvignon 2008 Napa Valley, California 17.

Grilled Dry Aged Beef Striploin 34.

Braised kale, crispy onion rings, red wine jus and onion soubise
Matto Barolo 2007 Piedmonte, Italy 17.

Wild Boar Ragu 29.

House made testaroli pasta, white truffle oil
Sidónio de Sousa Baga 2005 Bairrada, Portugal 15.

Nagano Pork Duo 30.

Crispy pork belly with ginger sauerkraut & roasted loin with pea shoots and spiced apple sauce
Amisfield Pinot Noir 2008 Central Otago, New Zealand 22.

Beet Barley Risotto 25.

Hazelnuts, zamaroni and parsley apple emulsion
Lailey Pinot Noir 2009 Niagara Peninsula 17.

Bacon Wrapped Ontario Rabbit 27.

Fried brussel sprouts, black trumpet mushrooms, bacon, celery root and natural jus
Nicolis Valpolicella Classico Superieur "Seccal" Ripasso 2008 Veneto, Italy 17.

To Share 9.

frites
marinated beets
seasonal green salad
crispy onion rings
sautéed greens
wild mushrooms

**Chef De Cuisine
Trista Sheen**



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