



## DINNER APPETIZERS

## SUGGESTED PAIRINGS

### OKANAGAN BEEF TENDERLOIN CARPACCIO | 15

Little Creek arugula, truffle oil  
shaved Reggiano cheese, caper berries

2008 Pinot Noir  
2008 Chardonnay

### CHILLED BC OYSTERS | 17

six oysters on the half shell, red wine mignonette  
fresh horseradish

2009 Chenin Blanc  
NV Blue Mountain Brut

### DUNGENESS CRAB CAKES | 16

Vancouver Island crab, fennel,  
celery and apple slaw, sauce rémoulade

2009 Riesling  
2005 Limited Release Riesling

### QUALICUM BEACH SCALLOPS | 16

Fraser Valley pulled pork ravioli, smoked organic  
onion purée, Agassiz hazelnut pistou, micro salad

2008 Stewart Family Reserve Chardonnay  
2008 Pinot Noir

### MUSHROOM RISOTTO | 12 OR 22

foraged mushrooms, carnaroli rice  
truffle oil, shaved Reggiano

2008 Stewart Family Reserve Chardonnay  
2007 Stewart Family Reserve Pinot Noir

### THIESSEN FARM QUAIL "CAESAR" | 14

grilled quail, baby romaine, local wild boar bacon  
Gort's smoked gouda, vinaigrette caesar dressing

2008 Pinot Noir  
2008 Chardonnay

### LITTLE CREEK ORGANIC GREENS | 10

toasted pumpkin seeds, cucumber, crisp carrot  
sherry vinegar dressing

2009 Chasselas - Pinot Blanc - Pinot Gris  
2009 Riesling

### DAILY SOUP | 9

seasonally inspired ingredients



## DINNER MAIN COURSES

## SUGGESTED PAIRINGS

MAPLE HILL FARMS CORNISH GAME HEN | 26  
pan roasted, sweet paprika, lemon, sun dried olives,  
hand made potato gnocchi, pan juices

2008 Chardonnay  
2009 Rosé

WILD NUNAVUT CARIBOU | 49  
seared rare, porcini mushroom, boulangère potato,  
Stu's black currant jus


2007 Old Vines Foch Reserve  
2007 Cabernet Sauvignon

NORTH OKANAGAN LAMB | 35  
roasted sirloin, French beluga lentils,  
red wine, Cippolini onions, thyme jus

2007 Cabernet Sauvignon  
2008 Pinot Noir

ANGUS BEEF RIBEYE | 34  
dry aged 10oz steak, Suncatcher sieglende potatoes,  
king oyster mushrooms, Colbert compound butter

2007 Merlot  
2007 Old Vines Foch Reserve

 LINE CAUGHT BC SABLEFISH | 30  
soy marinade, shimeji mushrooms, savoy cabbage,  
spring onion and ginger infused consommé


2009 Chenin Blanc  
2005 Limited Release Riesling

SECOND WIND FARM PEA & RICOTTA RAVIOLI | 25  
house made ravioli, warm salad of Suncatcher fava beans,  
cauliflower, citrus vinaigrette

2008 Chardonnay  
2009 Riesling

 WEST COAST SEAFOOD BOUILLABAISSE | 30  
dungeness crab legs, Cortes Island mussels and clams  
selection of fish, tomato and fennel broth,  
rouille, grilled crostini

2009 Riesling  
2009 Rosé

 QUEEN CHARLOTTE ISLANDS HALIBUT | 29  
cranberry almond crust, citrus potatoes  
braised leeks, orange butter

2009 Rosé  
2009 Chenin Blanc

### WINERY CHEF | ROGER SLEIMAN

Please inform your server of any food related allergies and we will ensure your meal is prepared safely.  
A 15% gratuity will be added to parties of 8 or more.



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