

Updated September 2011

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TAPAS

FRITES: Served with our house made ketchup and aioli. \$6

MUSSELS: West coast mussels with bacon, onion, garlic, cherry tomato, basil, white wine and lemon, grilled baguette. \$17

TARTAR: Angus sirloin OR Albacore tuna loin chopped to order, artisan greens and crostini. \$11

BRUSCHETTA: Prosciutto, oven dried tomato, basil, olives, roast garlic, bocconcini cheese and balsamic jam. \$12

CHARCUTERIE: Selection of meats with roast peppers, mustard, crostini. \$15

CHEESE: Selection of cheeses with crisps, olives and preserves. \$15

TOMATO: Caprese salad of Field tomatos, bocconcini, basil, extra virgin olive oil, sea salt and balsamic reduction. \$9

TUNA: Grilled Albacore tuna loin, endive braised with oven dried tomato caper butter, marinated olives, preserved lemon aioli. \$15

CRAB CAKE: Fresh Dungeness crab cake, sunflower sprout salad with carrot, cucumber and sesame vinaigrette, corn, red pepper, shallot, bacon salsa. \$16

CHICKEN: Farmcrest organic chicken meatballs, confit tomato, basil pesto, shaved parmesan and roasted garlic. \$12

ITALIAN SALAD: Artisanal lettuce, prosciutto, fig, arrugula, tomato, parmesan, balsamic reduction and basil oil. \$14

SALADS AND MAINS

CHICKEN SALAD: Baby arrugula and spinach, grilled pear, roast beets, candied walnut, creamy chevre dressing, organic Farmcrest chicken breast. \$20

SEAFOOD SALAD: Artisan greens and tomato tossed with corn, red pepper, shallot and bacon vinaigrette, prawns, mussels and scallops saute with preserved lemon and basil butter. \$22

STEAK: Angus sirloin and frites with house made ketchup, roasted mushrooms, sauce béarnaise and saute vegetable. \$27

SEAFOOD: Tiger prawns, mussels and scallops in sweet chili coconut cream with carrot, red onion, peppers and sunflower sprouts over rice stick noodles. \$24

CHICKEN: Farmcrest organic chicken breast and truffled pan jus, fresh chive gnocchi saute with roast carrot, artichoke and fennel, caprese salad. \$24

BLACK COD: Roasted sablefish with oven dried tomato tapenade and grilled chorizo, basil pesto risotto, saute beets. \$32

VEG: Wild rice casserole with artichoke and sweet corn, potato fennel cakes and crème fraiche, cucumber wrap orange and fennel salad. \$18

TENDERLOIN: Reserve Angus beef tenderloin, port wine reduction and blue cheese, bacon and chive potato patee, braised endive. \$34

PORK: Orange and anise rubbed roasted pork tenderloin with pan jus, red pepper walnut and pear chutney, saute baby bok choy and baby potatoes. \$23

WINE LIST

BY THE GLASS

RED

La Casona Monastrell	\$ 5
McLarens On The Lake Shiraz	\$ 7
Cotes de Ventoux La Vieille Ferme	\$ 7
Evohe Old Vines Garnacha	\$ 8
Blackstone Merlot	\$ 8
Liberty School Cabernet Sauvignon	\$ 10

WHITE

Cono Sur Viognier	\$ 6
Cotes de Luberon La Vieille Ferme	\$ 7
Ars Vitis Riesling	\$ 8
Wente Morning Fog Chardonnay	\$ 8
Shephard's Ridge Sauvignon Blanc	\$ 9
Freixenet Sparkling Split	\$ 9

BY THE BOTTLE RED

07 La Casona Monastrell	\$ 25
07 Negroamaro Mezzomondo Puglia	\$ 26
07 Montalto Nero d'Avola	\$ 27
05 Castillo de Almansa Tempranillo	\$ 27
07 McLarens on the Lake Shiraz	\$ 32
07 La Vieille Ferme Cotes de Ventoux	\$ 32

08 Cono Sur Cabernet/Carmenere	\$ 32
08 Heartland Stickleback Red	\$ 34
08 Root 1 Cabernet Sauvignon	\$ 34
07 Altos Las Hormigas Malbec	\$ 36
06 Chateau Pescuie Syrah Grenache	\$ 36
07 Evohe Old Vines Garnacha	\$ 38
06 Red Head Studio "Yard Dog"	\$ 38
07 Blackstone Merlot	\$ 38
08 Undurraga "Sibaris" Pinot Noir	\$ 38
07 Cline Zinfandel	\$ 40
08 Tommasi Valpolicella	\$ 40
08 Saint Cosme Cotes du Rhone	\$ 40
07 Heartland Shiraz	\$ 45
06 Liberty School Cabernet Sauvignon	\$ 47
04 Villa Antinori Toscana	\$ 49
06 Achavel Ferrer Malbec	\$ 49
06 Kaesler Stonehouse GSM	\$ 52
06 Klinker Brick Old Vine Zinfandel	\$ 55
04 Marques de Riscal Rioja Reserva	\$ 55
05 Gunslingers Barossa Valley Shiraz	\$ 57
06 Twenty Bench Napa Cabernet Sauvignon	\$ 68
06 Belle Glos Pinot Noir Sonoma Coast	\$ 68
06 Le Vieux Donjon Chateauneuf du Pape	\$ 85

BY THE BOTTLE WHITE

08 Cono Sur Viognier	\$ 26
08 Bodega Lurton Pinot Gris	\$ 32
08 La Vieille Ferme Cotes de Luberon	\$ 32
08 St. Hallett Semillon/Sauvignon Blanc	\$ 32
08 Wente Morning Fog Chardonnay	\$ 38
08 Ars Vitis Riesling	\$ 38
06 Trentino Pinot Grigio Reserva	\$ 40
08 Oyster Bay Chardonnay	\$ 42
07 Pierre Sparr Pinot Gris Alsace	\$ 42
08 Shephards Ridge Sauvignon Blanc	\$ 42
06 Sokol Blosser Evolution	\$ 47
06 Montes Alpha Chardonnay	\$ 52
07 Lapostelle Chateau Sancerre Sauv. Blanc	\$ 56

BUBBLES

Segura Viudas Brut Reserva	\$ 34
Nino Franco Brut Rustico	\$ 48
Moet and Chandon Brut Imperial	\$ 97
2002 Louis Roederer Cristal	\$ 490