

## Mains

10 oz AAA Alberta grilled rib eye with celeriac purée, caramelized shallot  
demi-glace and prosciutto-wrapped asparagus

\$45

2005 Treana Liberty School Cabernet Sauvignon #5

Coriander-fried quail with apricot cilantro reduction, presented on a  
toasted almond and minted Israeli couscous

\$37

2006 Blue Mountain Stripe Chardonnay Reserve #114

Pan-seared pacific rock fish with kalamata tapenade, preserved lemon  
and roasted Jerusalem artichokes

\$33

2005 la Doucette Pouilly Fume Sauvignon Blanc #107

Pistachio-crusted pork loin with tomatillo chow chow,  
polenta fritters and adobo coulis

\$35

2005 Montecillo rioja crianza #71

Spinach and ricotta gnocchi with Mediterranean vegetable tower,  
garnished with sun-dried tomato pesto

\$29

2006 Kim Crawford Pinot Gris # 109

Game at market price