

# CORK & FIN

EAT DRINK LOCAL MENU

October 31<sup>st</sup> to November 3<sup>rd</sup>

November 7<sup>th</sup> to November 10<sup>th</sup>

## BRAISED PORK CHEEKS

*Roasted parsnips & celery root*

*Or*

## BOUILLABAISSSE

*Tomato, saffron, fish, prawns, mussels & clams*

*With*

GINGER COCKTAIL: GIN, GINGER BEER & FRESH LIME

*or*

GLASS OF PASQUA PROSECCO

*or*

GLASS OF VOLCANIC HILLS GEWÜRZTRAMINER

*or*

GLASS OF RED ROOSTER CABERNET- MERLOT

**\$20 PER PERSON**

Eating raw or uncooked fish, shellfish, eggs, or meat increases the risk of food borne illnesses.

[www.corkandfin.ca](http://www.corkandfin.ca)



# Boneta

Eat Drink Local Week  
\$20- plus HST and gratuity

## Dish Choices

### Scallop Tartare

Scallop, Celery, Jalapenos, Jasmine Tea, Orange, Almond Oil, Celeriac Chips

### Smoked Bison Carpaccio

Bison, Sherry Vinaigrette, Arugula, Walnuts, Quail Eggs, Pecorino

### House Made Potato Gnocchi

Gnocchi, Brown Butter Sauce, Fried Capers & Sage, Parmesan



## Wines

### White

Giancondi Grillo Sicilis IGT 09

A citrusy Italian goddess, a gift with seafood.

### Red

Legado Munoz Grenache Castille 08

A raspberry fruit- leather love letter from Spain.



OR

### Cocktails

A choice of 3 house made originals





*eat drink local menu*  
\$20-

*cog au vin*

polderside red bros chicken, red wine braised, chantrelle mushrooms , roasted baby vegetables

*grilled alberta veal chop*

pomme puree, roasted baby vegetables, chasseur sauce

*steak frites*

fire grilled triple a sirloin, tarragon aioli, shoestring potato, braised tomato

*housemade sausage*

grilled and hand made herbed sausage, thyme risotto, truffle poached egg, roasted vegetable,  
seed mustard cream

*sockeye salmon*

pan seared, roasted tomato broth, asparagus, baby squash, fresh tarragon

Wines and Cocktails

Petales d'oysoyoos - bordeaux blend- bc

st cosme-cote du rhone - france

chatuea gaudrelle - chenin blanc - france

"the jb"

- bullet bourbon, dubonnet, benedictine, bitters, cracked ice

*hours of operation*  
*Sunday to Wednesday*  
*5 pm til 10 pm*

*Reservations call 778 233 1303*



## EAT DRINK LOCAL

OCT 31-NOV 03 2010

NOV 07-NOV 10 2010

*Your choice of one entrée  
and one glass of wine  
\$20*

### Wild Mushroom Mac N Cheese

Gruyere, pines, chanterelles, portobello,  
almond, thyme and brioche topping,  
salad of mixed lettuces, agridolce vinaigrette

### Pork Belly Confit

Sauté of spätzle, chestnuts, apple,  
sherry vinegar and onion jus

*Substitutions politely declined*

## WINE

### White

n/v Gazela Vinho Verde - Portugal

### Red

2009 Castano - Monastrell - Yecla, Spain

Chef - Geoff Van Hassel / GM - Jody Melchert

Au Petit Chavignol  
843 East Hastings Street  
Vancouver, BC Canada  
604-255-4218  #petitchavignol



Eat Drink Local Week  
\$20- plus HST and gratuity

Entrée Choices

Diamond Tom Yum  
Fish Stock, Lemongrass, Baby Bok Choy  
Mushrooms, Tomatoes, Chili, Thai Basil, Cilantro  
Choice of Prawns or Fish or As it comes, also delicious.

Duck & Chicken Sub  
"The World Famous", Asian Pear, Cilantro  
Pickled Carrot, Raisins, Cucumber

Crab Cakes  
Local Dungeness Crab, Panko Bread Crumbs  
Baby Greens, Citrus Mayo

Wines

Red

Sotlano Malbec, Mendoza, Argentina  
A prime example of the pride of Argentina, lifted notes of fresh  
cherries with undercurrents of strawberry jam and minerals.

White

Domaine de Censy Muscadet Sur Lie, Loire Valley, France  
Fresh and Vibrant with a bracing acidity highlighted by  
fresh apple, citrus fruits and wet pebbles. Delicious.

OR

A Choice of 3 custom crafted cocktails