

# O'DOUL'S

## RESTAURANT & BAR

Executive Chef Chris Whittaker  
 Executive Sous-Chef Kenneth Joe  
 Restaurant Manager Margot Baloro  
 Dinner Menu Winter

<b>Dungeness Crab Chowder</b>	9.
New England style, whisky-cured bacon, tomato, leeks, pickled romaine	
<b>Grilled Romaine</b>	9.
roast garlic, anchovies, herb crouton, shaved parmesan, candied bacon, smoked tomato dressing	
<b>Salt Spring Island Mussels and Chorizo</b>	12.
Storm ale, tomato, leek, grilled pizza bianca, roast garlic aioli	
<b>Dungeness Crab and Pacific Shrimp Cake</b>	12.
celery and peashoot salad, green onion crema, horseradish caper aioli	
<b>Arugula and Poached Pear Salad</b>	12.
mulled wine-poached pear, candied Agassiz hazelnuts, Poplar Grove tiger blue cheese	
<b>Wild Mushroom and Goat Cheese Ravioli</b>	12.
watercress, crispy potato, herb cream	
<b>Smoked Peace Country Buffalo Carpaccio</b>	12.
shaved parmesan, caper berries, sunchoke crisps, hot mustard aioli, olive oil	
<b>Westcoast Seafood Sampler</b>	21.
Qualicum Beach scallop ceviche, candied pink salmon, garlic BC Spot prawn, albacore tuna tataki, Dungeness crab and Pacific shrimp cake, pacific seaweed	
<b>Local Charcuterie and Cheese</b>	21.
Oyama Sausage Company cured meats, house-made terrine, BC artisan cheeses, dried fruit compote, marinated olives and cornichons	
<b>Westcoast Bouillabaisse</b>	34.
Dungeness crab, Qualicum Beach scallops, wild pink salmon, BC Spot prawns, seafood sausage, tomato saffron broth, grilled pizza bianca	
<b>Pacific Provider Wild Pink Salmon</b>	24.
crispy Pemberton potatoes, maitake mushrooms, salsify, charred cipollini onions, beurre rouge	
<b>Citrus and Maple-cured BC Sablefish</b>	28.
herb gnocchi, Pacific seaweed, winter squash, Brussels sprouts, shiitake broth	
<b>Ancient Grain Vegetable Biryani</b>	22.
quinoa, spelt, red fife wheatberries, lentils, butternut squash, mushrooms, sun-dried cranberries, smoked tofu, flat breads, raita	
<b>½ Grilled Maple Hill Farms Hen</b>	24.
warm Pemberton potato and leek salad, wilted greens, romesco, natural jus	
<b>Thiessen Farm Duck Confit</b>	24.
black pepper and fennel seed pappardelle, arugula, tomato, duck jus, shaved parmesan	
<b>Lamb Duo</b>	30.
crusted rack chops, braised cheek, potato and yam gratin, globe carrots, lamb jus	
<b>Dry-aged Certified Angus Beef Bone-in Rib Eye</b>	39.
roast nugget potatoes, watercress, shallot "marmalade", peppercorn sauce	
<b>Certified Angus Beef Tenderloin</b>	29.
bone marrow pomme purée, roast Notch Hill beets, wilted greens, sauce Diane	

### sides and accompaniments:

Poplar Grove tiger blue cheese	5.
wild and organic mushrooms	6.
market vegetables	6.
BC Spot prawns	7.
½ Dungeness crab	12.

### O'Doul's Wine Recommendations

<b>Mission Hill 2008 Sauvignon Blanc-Semillon 'Select Lots Collection', Okanagan</b>	50.
good acidity and balance with finesse * Seafood *	
<b>JoieFarm 2010 Gewürztraminer 'A Noble Blend', Okanagan</b>	50.
another gem from the "2011 Best BC Winery for white wines", Georgia Straight * Biryani *	
<b>DeLille Cellars 2005 'Chaleur Estate Blanc', Washington</b>	90.
the perfect winter wine pairing for Pacific seafood * Bouillabaisse *	
<b>CedarCreek 2008 Pinot Noir 'Estate', Okanagan</b>	55.
elegant with smoky vanilla and oak * Poultry *	
<b>Burrowing Owl Vineyard 2007 Merlot, Okanagan</b>	60.
smooth, rich and bold, 'hard-to-find' wine * Steaks *	
<b>Seven Hills 2000 Merlot 'Columbia Valley', Washington</b>	90.
this powerhouse Merlot has mellowed perfectly in our cellar * Lamb *	



All seafood options on this menu are recommended by the Vancouver Aquarium's Ocean Wise program as ocean-friendly.

December 28, 2011