

WOODY'S 2009 FESTIVE MENU

Try pairing up Woody's Festive Menu Items with some beautiful Sandhill Wines.

SANDHILL PINOT GRIS 2007 BC, VQA

Fresh and fruity with aromas of ripe apple, pear, pineapple, melon and banana.

Pairs well with all of our share or starter dishes.

1/4 Litre \$9.95 1/2 Litre \$19.95 Bottle \$32.50

SANDHILL CHARDONNAY 2007 BC, VQA

Tropical fruit, sweet lemon, pineapple and sweet toasty coconut excite the nose.

Try a glass with our Turkey Osso Bucco or our Chicken, Andouille Sausage and Goat Cheese Penne.

1/4 Litre \$9.95 1/2 Litre \$19.95 Bottle \$32.50

SANDHILL CABERNET MERLOT 2007 BC, VQA

Deep garnet colour with a rich bouquet of black currant, blackberry, black pepper spice and a touch of vanilla and sweet oak.

Pairs well with Grilled Lamb Sirloin with fresh Mint Jus.

1/4 Litre \$9.95 1/2 Litre \$19.95 Bottle \$32.50

SANDHILL MERLOT 2007 BC, VQA

Garnet colour with a fruit-forward bouquet of blue plum, cherry, blueberry and blackberry with just a touch of spice.

Wonderful on its own or with any of Woody's Fine Menu Items

1/4 Litre \$9.95 1/2 Litre \$19.95 Bottle \$32.50

SANDHILL SYRAH 2006 BC, VQA

Deep garnet colour with an aromatic bouquet of sweet spice, cedar, sweet tobacco, black cherry, plum earth and sandalwood.

Try a Glass with Danettes Beef Bourguignon

1/4 Litre \$9.95 1/2 Litre \$19.95 Bottle \$32.50



Ocean Wise
A Vancouver Aquarium Conservation Program

Ocean Wise is a Vancouver Aquarium conservation program created to educate and empower consumers about the issues surrounding sustainable seafood. Ocean Wise works directly with restaurants ensuring that they have the most current scientific information regarding seafood and helping them make ocean-friendly buying decisions. A portion of proceeds from every glass of Sandhill wines sold will be donated to Ocean Wise.

For every festive menu item sold .50 cents will be donated to

WOODY'S DARE TO DREAM FOUNDATION

www.woodysdaretodreamfoundation.com

SHARE & STARTERS

CHRISTMAS PRAWNS

Seared tiger prawns glazed with cranberry compote, orange wedges and served with citrus aioli
\$11.95

BEER BATTERED OYSTERS

Tender oysters dipped in a house made tempura beer batter & served with lemon aioli
\$8.95

GULF OF MEXICO MUSSELS

Mussels steamed in a chipotle tomato broth with spicy Louisiana sausage. Served with a fresh baked baguette
\$10.95

WOODY'S WONTON & PRAWN SOUP

Handmade wontons bathed in rich chicken broth scented with sesame oil plus tiger prawns and fresh vegetables.
\$7.95

AHI TUNA & AVOCADO SALAD

Seared tuna, fresh avocado and mixed greens with a wasabi vinaigrette
\$12.95

MAINS

GRILLED LAMB SIRLOIN

With fresh Mint jus served with garlic mash, harvest mash and a medley of sautéed beans
\$14.95

TURKEY OSSO BUCCO

Dark turkey meat slow roasted in a rich cranberry demi-glace served with harvest mash, roast garlic mash and seasonal vegetables.
\$12.95

CHICKEN, ANDOUILLE SAUSAGE & GOAT CHEESE PENNE

Chicken, spicy sausage and penne noodles tossed in a fire roasted tomato sauce and topped with melting goat cheese.
\$11.95

DANETTES BEEF BOURGUIGNON

Tender beef & vegetables cooked in a rich red wine gravy, served with roast garlic mash and Guinness cheese toast.
\$12.95

DESSERTS

\$5.95

CHOCOLATE DECADENCE

Rich chocolate cake with milk chocolate ganache and dark chocolate mousse then finished with a chocolate glaze

CARAMEL APPLE CHEESECAKE

Granny Smith apples folded into a creamy caramel cheesecake and topped with bits of toffee & apple

HARVEST PUMPKIN CHEESECAKE

Pumpkin cheesecake with a layer of ginger spiced cake, plus a layer of maple pumpkin mousse

