

Wine Listing

\$14), delightful game elements and some fresh strawberry. The stalwart of my summer sipping is the Sandhill Gamay Noir (B.C., 627687, \$19), light on its feet, but balanced, full-bodied and easy to drink with almost any food. We simply cannot leave the Australians out. DeBortoli Petite Syrah (Australia, 336750, \$12) is fabulous, dark fruit, good acidity to brighten it up, great with pretty much any grilled food. Sister wine Deen De Bortoli Var 4 Petit Verdot (Australia, 80358, \$18) is a slumbering giant, a fairly obscure varietal that delivers incredible fruit, dark, vibrant, rich, with an acidic backbone to bring it all into harmony. Yalumba Bush Vine Grenache (Australia, 531228, \$24) is bursting with cherry, a hint of mint, some lively darker berry elements, and is big value. Bonterra Vineyards Syrah, completely organically grown (U.S., 573709, \$20), is charming. A little up the scale, and with an attendant amount of complexity, is the Kaesler Stonehorse GSM (Australia, 25841, \$28), a Rhone-style blend of grenache, mourvedre and syrah, but all new world in style, certainly not shy about the fruit, but with great depth and finish.

Should you wish to climb the scale a bit, for a special occasion, or as a topper to the evening, Heggies Vineyard Eden Valley Chardonnay (Australia, 536235, \$28), Quintessence (France, 92916, \$30) and, for an exquisite bottle of a rustic old-country varietal done to contemporary standards and beyond, the Tormaresca Primitivo (Italy, 149195, \$24). Finally, what would I do tonight, for a special dinner for four? Sandhill Small Lots Viognier (B.C., private wine shops, \$29), and Santa Rita Floresta Petite Sirah (Chile, Mark Anthony Wine Shop, \$29). One bottle of each may not be enough. All hands, and stemware, on deck.

- Bodega Del Fin Del Mundo** (Argentina, SKU#476408, \$13)
- Bonterra Vineyards Syrah** (USA, SKU#573709, \$20)
- Calona Artist Series Pinot Blanc** (BC, SKU# 261024, \$14)
- Casas Del Bosque Sauvignon Blanc** (Chile, SKU#740878, \$18)
- Castano Yelca Monastrell** (Spain, SKU#731620, \$10)
- Castillo De Monseran Garnacha** (Spain, SKU#197806, \$11)
- De Bortoli Petite Sirah** (Australia, 3SKU#36750, \$12)
- De Bortoli Deen Vat Petit Verdot** (Australia, SKU#80358, \$18)
- Gazela Vinho Verde** (Portugal, SKU#141432, \$10)
- Heggies Vineyard Eden Valley Chardonnay** (Australia, SKU#536235, \$28)
- Kaesler Stonehorse GSM** (Australia, SKU#25841, \$28)
- Kim Crawford Sauvignon Blanc** (New Zealand, 100594, \$22)
- Mission Hill Five Vineyards Pinot Grigio** (BC, SKU#563981, \$17)
- Nepenthe Tryst White** (Australia, SKU#459032, \$19)
- Paiara Puglia Rosso** (Italy, SKU#378182, \$11)
- Quintessence Cotes Du Ventoux** (France, SKU#92916, \$30)
- Sandhill Gamay Noir** (BC, SKU#627687, \$19)
- Sandhill Lots Viognier** (BC, private wine shops, \$30)
- Sandhill Pinot Blanc** (BC SKU#541185, \$18)
- Santa Rita Floresta Petite Sirah** (Chile, Mark Anthony Wine Shop, \$30)
- Tantalus Riesling** (BC, Private wine shops \$25)
- Terra Andina Cabernet Merlot** (Chile, SKU#626275, \$9)
- Tormaresca Primitivo** (Italy, 149195, \$24)
- Wild Goose Mystic River Riesling** (BC, private wine stores, \$22)
- Yalumba Bush Vine Grenache** (Australia, SKU#31228, \$24)



Il Giardino Di Umberto Ristorante

Umberto Menghi's villa-like hideaway boasts the city's best Tuscan cuisine, likely its most gracious service, and a garden patio without equal for seduction, romance and spotting power players in their natural habitat.

604.669.2422



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to the seductive.*



LIFT BAR.GRILL.VIEW

Possibly the most beautiful patio in the city. Located seemingly on the water in Coal Harbour, one half expects Lift to sail away, like some kind of shimmering yacht. The West Coast cuisine is superlative, the patrons polished. The lounge-like tables beside the rooftop fireplaces, if you can get one, are particularly glamorous.
604.689.5438



Joe Fortes Seafood & Chop House

A legendary spot for seeing and being seen—as well as for some of the best seafood and steak in the city—Joe's never goes out of style. The sprawling rooftop patio is gorgeous and gardenlike, the perfect spot for everything from a high-powered business conclave to a first date. 604.669.1940

Joe Fortes

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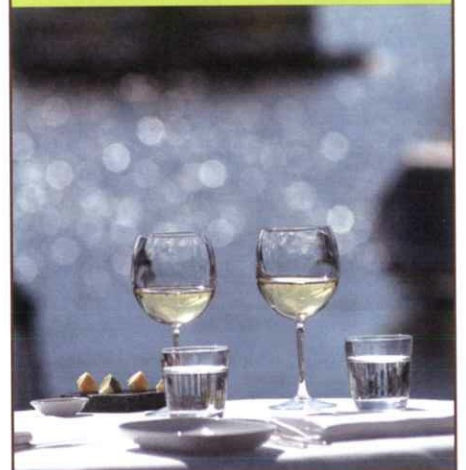
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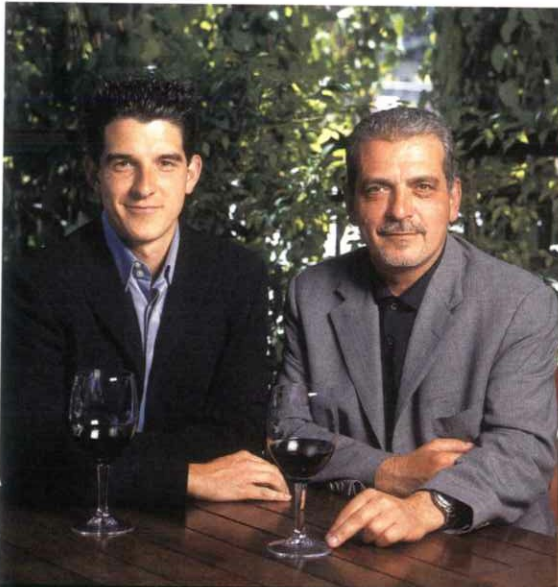
Dinner from 5:30pm, Monday to Sunday
Reservations: 604.681.1164
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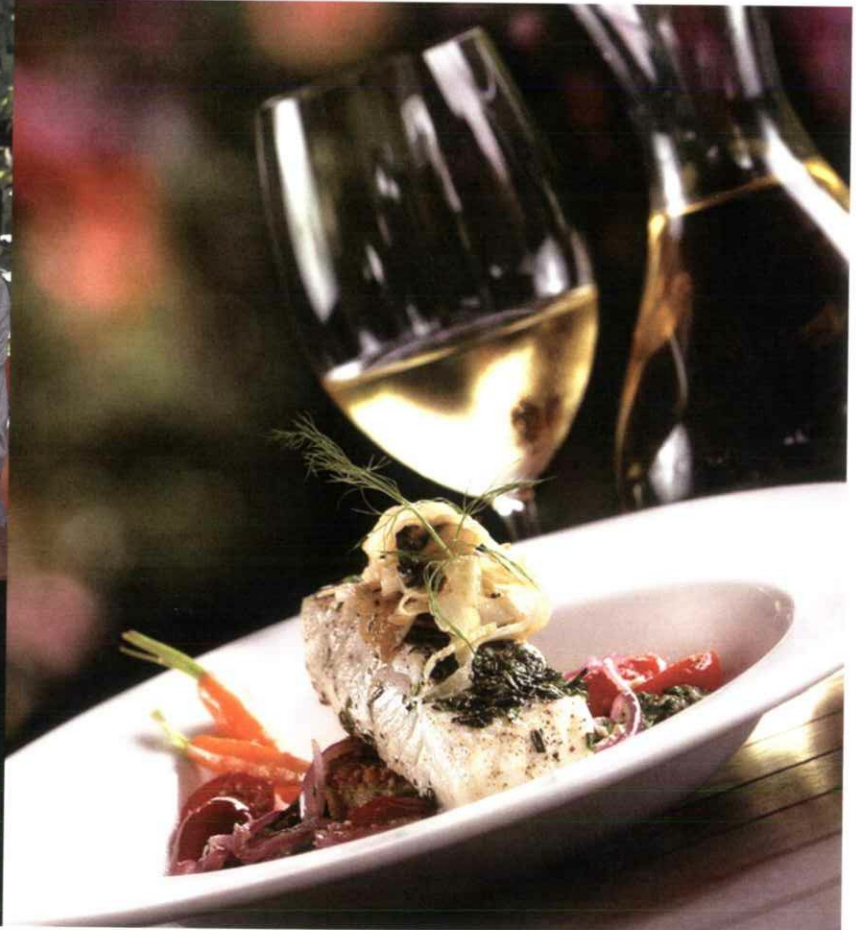
C Restaurant

Chef Robert Clark might just be the best hand in the city with seafood; his peers, the critics, and most Vancouverites would certainly say so. Prepare yourself for what has been described (by critic Jamie Maw) as watershed, definitive seafood cookery. That and spectacular views of False Creek, the marina and the last rays of the sun setting over the Pacific. 604.681.1164



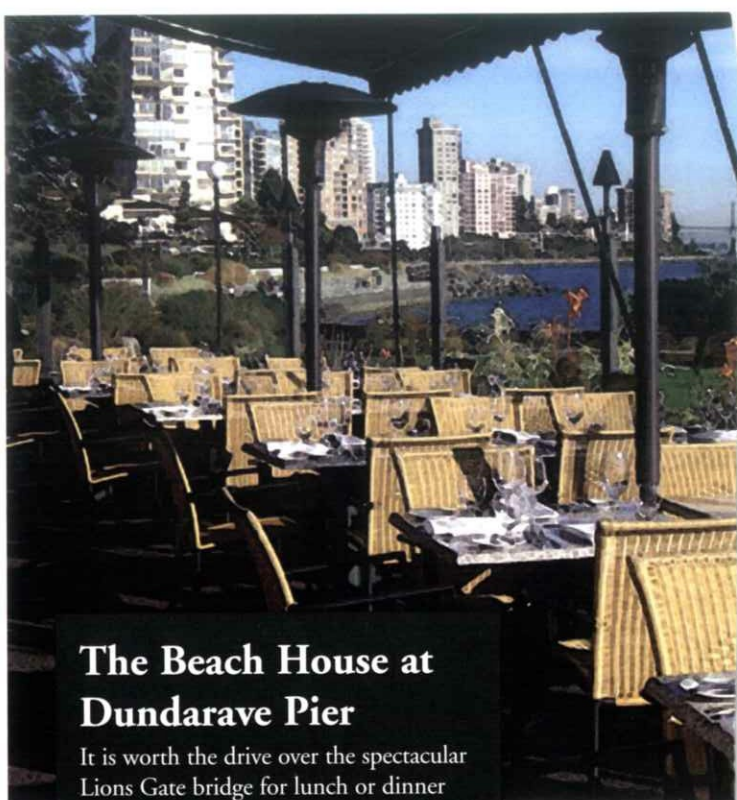
Quattro on Fourth

This beautiful *boîte* on West 4th Avenue is renowned for its gracious service, spot-on Italian cuisine and considered wine list; the latter two are known to feature the spoils of owners Antonio and Patrick Corsi's frequent trips to Italy. The patio is lush, lovely, private, and always full of well-heeled diners. 604.734.4444



Savory Coast cucina mediterranea

Mediterranean warmth meets West Coast freshness at Chef Romy Prasad's first independent effort after eight years heading up the kitchen at Cin Cin. The large, sunny patio is perfect for signature sangria and wood-fired pizza on a warm summer evening.
604.642.6278



The Beach House at Dundarave Pier

It is worth the drive over the spectacular Lions Gate bridge for lunch or dinner on this gorgeous seaside terrace. Fellow diners are likely to be among West Vancouver's well-heeled, the seasonal menu always draws on the best of the Pacific Northwest, and the seawall is right there for a perfect post-prandial stroll.
604.922.1414

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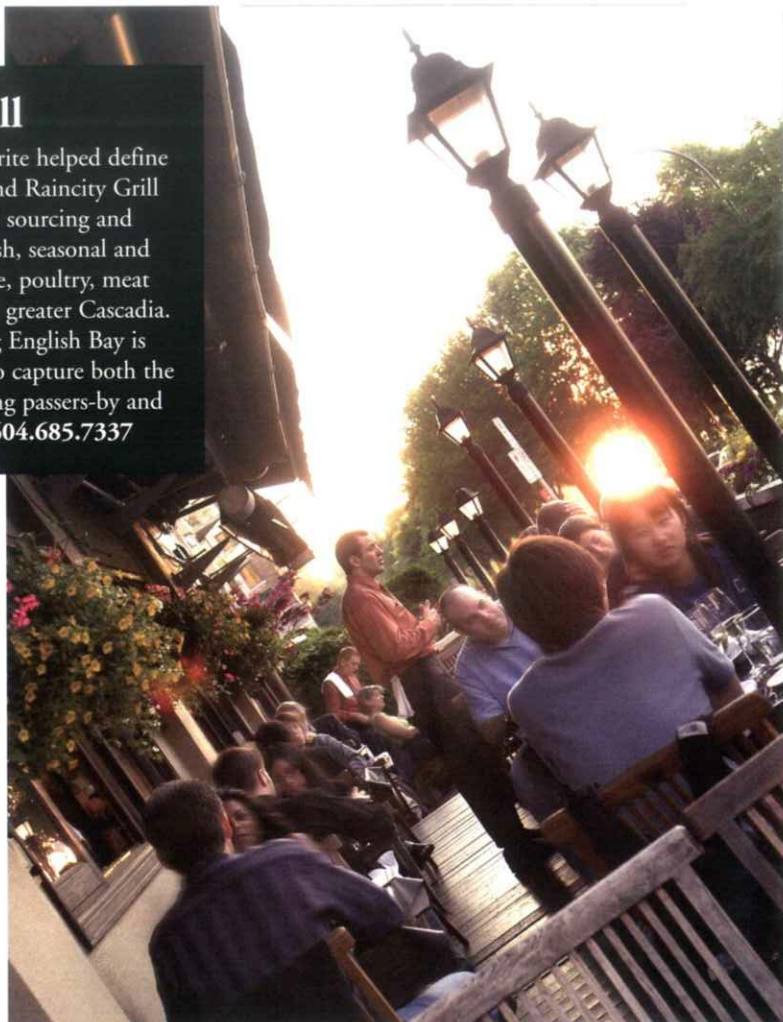
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Raincity Grill

This Vancouver favourite helped define West Coast cuisine, and Raincity Grill remains committed to sourcing and serving the best in fresh, seasonal and organic produce, game, poultry, meat and fish from BC and greater Cascadia. The patio overlooking English Bay is uniquely positioned to capture both the glinting ocean, strolling passers-by and the spirit of the city. 604.685.7337



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