



LEFT TO RIGHT: CALVIN, DESCHENE, ASSISTANT GENERAL MANAGER & SOMMELIER; CHRIS WHITTAKER, EXECUTIVE CHEF; STEVEN VINE, RESTAURANT & BAR MANAGER

# O'Doul's

*Exceptional Dining All Day & Live Jazz Every Night*

"O'DOUL'S IS ENTERING ITS THIRD DECADE," proclaims the Vancouver Sun's restaurant critic Mia Stainsby, "and it's never been better."

Since opening in the 1970s, this Robson Street mainstay continues to impress with cutting edge cuisine and live jazz nightly. Executive Chef Chris Whittaker brings passion, vision and exuberance to this celebrated room, working with sustainable local ingredients to create an eclectic Pacific West Coast menu that always manages to surprise and delight. "I just try to keep it simple and balanced," states Chef Whittaker modestly, "and let the food speak for itself."

O'Doul's sets the standard for eco-friendly practices. An active member of the Ocean Wise sustainable seafood program and the Green Table Network, O'Doul's was recently awarded both the inaugural Green Table Award as well as the Where Sustainable Seafood Award at the prestigious 2008 Where to Dine Awards. Where Magazine praised, "This airy locally-focused room with soaring glass ceilings is constantly re-inventing itself. Chef Chris Whittaker delights with specialties such as citrus-cured BC sablefish, a cornucopian West Coast seafood chowder and Merridale-Cider-steamed Vancouver Island mussels."

You'll find some of Western Canada's finest performers on the vibrant local jazz scene at O'Doul's, which has now been featuring live music 7 nights a week for over 8 straight years. Host hotel for the TD Canada Trust Vancouver International Jazz Festival, O'Doul's has played host to extraordinary late night jam sessions where jazz legends like Wynton Marsalis and his legendary Lincoln Centre Jazz Orchestra have been known to sit in. Despite the live entertainment, the focus never shifts from offering the finest food and service possible. "People often come for the jazz," reflects Assistant General Manager Calvin DesChene, "but they come back because of our food and service." Also an in-house sommelier, Calvin's user-friendly wine list has been awarded the Wine Spectator Award of Excellence every year since 1997.

O'Doul's is open daily for breakfast (the eggs benedict is legendary), lunch and dinner. "What we offer is unlike anything else," says Calvin. "We're the complete package – superb dining and entertainment." Come and savour sophisticated West Coast cuisine and an awarding-winning wine list and finish with some cool jazz.

**1300 Robson Street (in The Listel Hotel)**  
**604.661.1400**  
**[www.odoulsrestaurant.com](http://www.odoulsrestaurant.com)**

## Menu Highlights

### APPETIZERS

Dungeness Crab and Pacific Shrimp Cakes frisee and pea shoot salad, toasted pumpkin seeds, preserved lemon aioli • Northern BC Buffalo Carpaccio arugula, grainy dijon aioli, frizzled capers, Salt Spring Island blue cheese fritters • O'Doul's Moules Frites Vancouver Island mussels, tomatoes, leek, Merridale cider, house-cut frites

### ENTRÉES

Rooibos Tea-smoked Yarrow Meadows Farm Duck Breast, crispy rice cake, Okanagan cherry chutney, natural duck jus • Garlic and Dijon Herb-crusted Rack of Lamb Kennebec, potato and yam gratin, natural lamb jus • Oven-roast Queen Charlotte Island Halibut, warm local potato and chive salad, Sloping Hill Farm double smoked lardons, oven-dried tomatoes, parsley nage • Quinoa, Basmati and Lentils du Puy Biryani spiced almonds, tofu, sultana raisins, pappadam, cilantro and mint raita

### DESSERTS

- Roasted Rhubarb Crème Brulee - balsamic enriched strawberries, cream puff
- Triple Chocolate Cremeux - crispy banana ravioli, rooibos tea, cranberry compote
- Tiramisu - ladyfinger sponge, mascarpone cream, espresso and Triple Sec granita

## Best of the Cellar

### WHITE WINES

Joie Riesling • Trimbach Riesling 'Cuvée Frédéric Émile' • Ferrari-Carano Fumé Blanc • Tyrell's Semillon 'Vat 1' • Sokol Blosser Pinot Gris 'Dundee Hills' • Yalumba Viognier 'Eden Valley' • DeLille Cellars White Meritage 'Chaleur Estate' • Blue Mountain Chardonnay 'Reserve' • La Chablisienne Chablis '1er Cru-Côte de Léchet' • Shaw and Smith Chardonnay M3' • Chateau Beaucastel Chateauneuf-du-Pape 'Blanc'

### RED WINES

Blue Mountain Pinot Noir 'Reserve' • Olivier Leflaive Volnay '1er Cru-Clos des Angles' • Saintsbury Pinot Noir 'Reserve' • Poplar Grove Merlot 'Benchmark' • Coyote's Run Cabernet Franc 'Niagara Peninsula' • Langmeil Cabernet Sauvignon 'The Blacksmith' • Ridge Zinfandel 'Geyserville' • Quails' Gate Old Vines Foch 'Family Reserve' • Gianfranco Alessandria Barolo • Woodward Canyon Cabernet Sauvignon '#12' • Chateau St. Jean 'Cinq Cépages' • Barossa Valley Estate Shiraz 'E & E Black Pepper' • Betz Family Meritage 'Clos de Betz' • Chateau Cos d'Estournel '2eme Cru' • Antinori 'Tignanello' • Chateau Montelena 'The Montelena Estate' • Shafer 'Hillside Select'

### PICTURED AT RIGHT

Citrus and Maple-cured BC Sablefish Fillet herb gnocchi, summer squash, radish sprouts, organic and wild mushroom broth

PHOTOGRAPHS BY BRUCE LAW

