

Side Stripe Prawn Cocktail 🍷

horseradish aioli, oven dried tomatoes, compressed celery

Jeio, Brut Prosecco, Italy (3 oz)

Alberta Bison Carpaccio

red wine blackberry jam, hazelnuts, cold pressed canola, shaved parmesan

Grey Monk, Pinot Auxerrois, Okanagan Valley, Canada (3oz)

Seared Scallop and Escargot 🍷

black pepper tuile, caper dressing, bacon lardons, asparagus

Saint Veran, Chateaux Fuissé, France (3oz)

Tea infused Foie Gras Torchon

strawberry gel, Greek yogurt, brioche crouton,

cracked black pepper and celery

(\$19 supplement, wine pairing additional)

Chateau Targé, Loire Valley, France \$12 (2oz)

Sous Vide Ontario Pheasant

baby beets, swiss chard, wild mushroom puree, parisienne potato

red wine fig jus

2008 Tenuta Greppone Mazzi, Brunello di Montalcino, Italy (4oz)

Local and Imported Cheeses

(\$16 supplement, wine pairing additional)

Wynn's Coonawarra, Cabernet Sauvignon, Australia \$12 (3 oz)

Chocolate and Peanut Butter Ganache

vanilla ice cream, pretzel crumb, Strawberry gel

Torres Floralis, Moscatel Oro, Spain (2oz)

Five Courses \$79

Wine Pairing Supplement \$49

Chef's Choice 3 Course Tasting Menu Available Mon-Wed \$49

Wine Pairing Supplement \$33.00

No substitutions and full table participation are kindly requested

