



APPETIZERS

SCALLOPS

Zucchini noodles + grilled bacon + corn veloute + basil oil + smoked paprika (*Gluten Free*)
2019 Misty Cove Sauvignon Blanc (Marlborough, New Zealand)
5oz \$8 / 8oz \$13 / btl \$39

MUSHROOM DUXELLE (*Vegetarian*)

Focaccia + pickled vegetables + kale chips
2018 Tinedo JA! Tempranillo (La Mancha, Spain)
5oz \$7 / 8oz \$10 / btl \$32

CHICKEN LIVER PATE

Apple butter + crostini + pickled vegetable
NV Santome San Richard Raboso Spumanti Rosso "Sparkling Red" (Veneto, Italy)
5oz \$7 / 8oz \$11 / btl \$36

SALAD (*Vegetarian*)

Baby greens + beets + crumbled goat feta + strawberries + almonds + peach vinaigrette (*Gluten Free*)
2018 Fontanassa Gavi Ca' Adua (Piedmont, Italy)
5oz \$9 / 8oz \$14 / btl \$45

PORK BELLY

Prosciutto + truffle aioli + poached apples + pea shoots + sherry reduction (*Can be done Gluten Free*)
2018 Elevation St. Urban Riesling (Vineland, Ontario)
5oz \$7 / 8oz \$11 / btl \$36

VEAL SWEETBREADS

Oyster mushrooms + sweet peas + cauliflower puree + brown butter (*Can be done Gluten Free*)
2017 Blazon Chardonnay (Lodi, California)
5oz \$10 / 8oz \$15 / btl \$50

MAIN COURSES

SHRIMP & LOBSTER PASTA

Tarragon cream + roasted tomatoes + baby spinach + roasted red peppers
2017 Santome Pinot Grigio (Veneto, Italy)
5oz \$6.50 / 8oz \$10 / btl \$32

DUCK BREAST

Sous vide Breast + duck confit croquette + roasted carrots + sweet pea puree + sour cherry chutney jus
2016 Closson Chase Unfiltered Pinot Noir "The Brock" (Hillier, Ontario)
5oz \$9 / 8oz \$14 / btl \$45

LAMB

Grilled lamb leg meat + sous vide medium rare + roasted vegetables + artichokes + bacon lardons + cauliflower puree + chimichurri (*Gluten Free*)
2017 Big Head Red Cabernet Franc Blend (Niagara on the lake, Ontario)
5oz \$8 / 8oz \$12.50 / btl \$40

ARCTIC CHAR

Citrus & crab beurre blanc + zucchini + grape tomatoes + baby potatoes + leeks + basil oil (*Gluten Free*)
2018 Featherstone Rose (Vineland, Ontario)
5oz \$6.50 / 8oz \$10 / btl \$32

BEEF TENDERLOIN +\$5

Pommes anna + oyster mushrooms + asparagus + bacon demi (*Can be done Gluten Free*)
2015 Cala N2 Tempranillo Blend (La Mancha, Spain)
5oz \$10 / 8oz \$15.50 / btl \$50

ROASTED CAULIFLOWER (*Vegetarian*)

Brown butter bechamel + manchego cheese + almonds + warm beet & potato salad
2017 Rosehall Run Pinot Gris "Hungry Point" (Wellington, Ontario)
5oz \$9 / 8oz \$14 / btl \$45

2 COURSES - \$44 (with wine pairing \$60)

3 COURSES - \$52 (with wine pairing \$75)