



PATIO TASTING

64.95 FOOD ONLY | 99.95 WITH WINE PAIRINGS

5 COURSE CARNIVORE TASTING

COURSE 1 | PAIN

HERBED HOUSE FOCACCIA v
Maple Butter, Oil & Balsamic

Villa Teresa Prosecco, Italy

COURSE 2 | CELLAR

ROASTED BEETS v, GF
Tahini, Orange, Pistachio, Greens

Henry of Pelham Baco Noir, Niagara ON, 2019

COURSE 3 | ST JACQUE

SEARED SCALLOPS GF, OW
Cauliflower, Brown Butter, Raisin, Caper

Black Hills Estate "Alibi", Oliver BC, 2017

COURSE 4 | BOEUF

ALBERTA BISON GF
Baby Hasselback Potato, Braised Leek,
Crab Nantua, Local Shoots

Daydreamer Wines "Jasper", Naramata Bench BC, 2017

COURSE 5 | GATEAU

CHOCOLATE TRIFLE
Milk Chocolate, Cherry

10 Yr. Old Tawny Port, Taylor Fladgate, Portugal

5 COURSE VEGETARIAN TASTING

COURSE 1 | PAIN

HERBED HOUSE FOCACCIA v
Maple Butter, Oil & Balsamic

Villa Teresa Prosecco, Italy

COURSE 2 | CELLAR

ROASTED BEETS v, GF
Tahini, Orange, Pistachio, Greens

Henry of Pelham Baco Noir, Niagara ON, 2019

COURSE 3 | FOREST

SEARED OYSTER MUSHROOM v, GF
Cauliflower, Raisin, Thyme, Crispy Spinach

Black Hills Estate "Alibi", Oliver BC, 2017

COURSE 4 | CENTER

CHARRED CABBAGE v, GF
Celeriac Purée, Orange, Cashew, Herb Emulsion,
Birch Syrup

Daydreamer Wines "Jasper", Naramata Bench, BC, 2017

COURSE 5 | GATEAU

VEGAN CHOCOLATE DECADENCE v, GF
Cherry Reduction

10 Yr. Old Tawny Port, Taylor Fladgate, Portugal