

Winter WINE & DINE DINNER

3 Course Menu \$50

STARTER

choice of:

French Onion Soup

Caramelized Onion, Gruyere
Cheese, Grana Padano
Toasted Baguette
V • G P | 15

Suggested Wine Pairing
50th Parallel Pinot Noir

Roasted Brussel Sprout Salad

Baby Kale, Dried Cranberries
Maple Thyme Vinaigrette
Goat Cheese and Candied Walnuts
V | 16

Suggested Wine Pairing
Mt. Boucherie Cabernet Merlot

MAIN ENTRÉE

choice of:

Herb Grilled Flat Iron Steak

Certified Angus Beef, Crispy Fingerling Potato Hash, Aged
Cheddar, Chorizo Sausage, Baby Kale and Chimichurri Sauce
G F | 34

Suggested Wine Pairing
Clos du Soleil Syrah

Lemon Pesto Sockeye Salmon

Lemon Garlic Potatoes, Charred
Broccolini, White Wine Mustard
Beurre Blanc and Fresh Herbs
V • G P | 30

Suggested Wine Pairing
Ailm Estate Sparkling Blanc De Blanc

Butternut Squash Risotto

Roasted Butternut Squash
Parmesan Tuille, Truffle Oil
Baby Kale and Fresh Herb Salad
V • G F | 26

Suggested Wine Pairing
Joie "En Famille" Riesling

DESSERT

choice of:

Spiced Apple Crumble

Oat & Butter Crumble, Spiced
Apple Filling and Vanilla Gelato
V | 11

Suggested Wine Pairing
Tokaji Late Harvest Muscat

Dark Chocolate Crème Brûlée

Macerated Strawberries
Chantilly and Candied Walnuts
V | 13

Suggested Wine Pairing
Quails' Gate Fortified Foch

Wine Pairing Price | \$35 for all 3 courses

2, 6 oz | *Perfect for your first and second selections*
2 oz | *A delightful complement to your dessert*

V • Vegetarian VG • Vegan VP • Vegan Possible
GF • Gluten Free GP • Gluten Free Possible