



Dinner Menu \$60 *per person*

Suggested wine pairings:

Sparkling Crémant Wine
from France

Melon de Bourgogne
PEC Ontario

Domiciano, Malbec, Argentina

Petit Chablis from France

Cape Dreams, Sauvignon
Blanc from New Zealand

Raspberry/Framboise
Amazing Dessert Wine
3 oz.) Niagara, Ontario

In House Smoked Trout – *baby beets,
goat curd, apple butter*

OR

Cauliflower Velouté – *roast shallots,
bacon, cremini mushroom, rosemary*

Breaded Pork Tenderloin – *capers,
olives, herbs, lemon, sun blushed
tomatoes, new potatoes and baby
spinach*

OR

Parmesan Chicken – *in roast vine
tomato and pepper ragu, homemade
garlic bread*

OR

Fried Sesame Haddock Goujons – *with
kedgerie and sour cream*

White Chocolate Panna Cotta – *with
Marinated Raspberries*

OR

Black Bean Brownie – *and coconut ice
cream*

Tonight:
**A complimentary
Sparkling French
Wine or a Mimosa.**
