

DINE AROUND \$55

FIRST

RABBIT TERRINE

PISTACHIO, DRIED FRUITS, COGNAC-MARINATED PORK & RABBIT
SUGGESTED PAIRING: QUAILS GATE CHENIN BLANC \$13.50

SCALLOP SOUFFLÉ

BAY SCALLOPS, SHELLFISH BISQUE, GRILLED PRAWN
SUGGESTED PAIRING: CEDAR CREEK RIESLING \$12.75

OR

BRIE TART

DOUBLE CREAM BRIE, PUFF PASTRY, BERRY COMPOTE, SEEDS, BALSAMIC
SUGGESTED PAIRING: COOLSHANAGH CHARDONNAY \$17

SECOND

LING COD

CAULIFLOWER CREAM, SEARED FINGERLING POTATO, ROASTED BEETS
SUGGESTED PAIRING: LAUGHING STOCK PINO GRIS \$12.75

OR

BISON SHOULDER \$10 SUPPLEMENT

BORDELAISE SAUCE, POMME PUREE, SEASONAL VEGETABLES
SUGGESTED PAIRING: FAT TUG IPA \$9.25

OR

GNOCCHI

HOUSE-MADE GNOCCHI, FOREST MUSHROOM CREAM SAUCE,
ROASTED BEETS, TRUFFLE OIL
SUGGESTED PAIRING: E. GUIGAL BLANC \$14.50

THIRD

COCONUT CHOCOLATE BREAD PUDDING

VANILLA RUM CRÈME ANGLAISE
SUGGESTED PAIRING: COURVOISIER VS \$12

OR

CRÈME BRULEE

TRADITIONAL CUSTARD, LADY FINGERS
SUGGESTED PAIRING: STAGS HOLLOW VIDAL ICEWINE \$13 (2OZ)