

DINE AROUND
THREE COURSE MENU

\$45 PER PERSON
PLEASE SELECT ONE ITEM FROM EACH SECTION

APPETIZERS

BROCCOLINI

Whipped tahini, toasted almonds, lemon dill dressing, parmesan

CLAM & SAFFRON SOUP

Clams, saffron, herb oil, soffritto

BEEF & GOAT CHEESE SALAD

Quinoa, beets, cherry tomatoes, roasted pecans, red wine vinaigrette

ENTREES

DUCK BREAST

Blueberry gastrique, crispy rice cake, seasonal vegetables
Pairing suggestion: Mission Hill Riesling or Hoyne Dark Matter

LING COD

Miso broth, lemon mashed potatoes, bok choy, crispy onion strings
Pairing suggestion: Laughing Stock Pinot Gris or Hoyne Pilsner

NY STEAK

8oz NY striploin, duck fat potato pavé, seasonal vegetables, truffle jus
Pairing suggestion: Nk'Mip Merlot or Fat Tug IPA

SUSHI DINNER

Volcano roll, salmon nigiri, sunomono salad
Pairing suggestion: Inniskillin Pinot Grigio or 33 Acres of Sunshine

DESSERT

CHOCOLATE MOUSSE CAKE

Chocolate sponge, chocolate mousse, whipped cream,
salted caramel, raspberries

TIRAMISU

Soaked lady fingers, marscapone, whipped cream, cocoa powder

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