

**DINE AROUND
THREE COURSE MENU**

**\$55 PER PERSON
PLEASE SELECT ONE ITEM FROM EACH SECTION**

APPETIZERS

SMOKED SALMON MOUSSE TART

Pickled daikon, golden beets, dill

LOBSTER SQUASH BISQUE

Acorn squash, lobster, pumpkin seeds

BEET & BURARATA SALAD

Gem lettuce, burrata, arugula pesto, radish

ENTREES

DUCK CONFIT

*Roasted fingerling potatoes, broccolini, honey carrot puree, duck jus
Pairing suggestion: NK'MIP Merlot or Hoyne Dark Matter*

HERB CRUSTED RED SNAPPER

*Garlic mashed potatoes, roasted heirloom carrots, lemon caper beurre blanc
Pairing suggestion: Rust Riesling or Small Gods Pen Lager*

HONEY GLAZED CHICKEN

*Garlic mashed potatoes, seasonal vegetables, romesco sauce
Pairing suggestion: Laughing Stock Pinot Gris or Hoyne Pilsner*

SUSHI DINNER

*Volcano roll, tua & salmon nigiri, sunomono salad
Pairing suggestion: Inniskillin Pinot Grigio or 33 Acres fluffy cloud hazy IPA*

DESSERT

CHOCOLATE MOUSSE

Chocolate pearls, mint

CREME BRULE

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