



TABLE D'HOTE

FEATURING WINES OF CANADA

TO BEGIN

ELK RAVIOLI, brown butter, lemon, herbs
RED ROOSTER merlot

ALBACORE TUNA, shaved vegetables, green goddess dressing, sunchokes
TOWNSHIP 7 sauvignon blanc

CHARCUTERIE & CHEESE, house made pickles, apple jam
FIELDING ESTATE gewurtztraminer

MAIN

BONELESS SHORT RIB, gnocchi, pearl onions, spinach, red wine jus
EVOLVE cabernet merlot

ROASTED CHICKEN, smoke paprika yogurt, confit potato, cabbage & bacon
SEE YA LATER RANCH pinot noir

RISOTTO, roasted prawns, english peas, triple smoked bacon
VINELAND unoaked chardonnay

DESSERT

FLOURLESS CHOCOLATE CAKE, raspberry sorbet, pecan crumble, lemon sugar
POPLAR GROVE pinot gris

VANILLA BEAN CRÈME BRULEE, burnt sugar, rhubarb compote, biscotti
FIELDING ESTATE gewurtztraminer

\$50.00 per person - \$25.00 wine pairing

EXECUTIVE CHEF-JASON LEIZERT

18% gratuity will be added to tables of 8 or more