



CHEF'S TASTING MENU

ROASTED RED PEPPER AND TOMATO BISQUE

Garlic and Basil

Paired with Quails Gate Chasselas - Pinot Blanc - Okanagan, Canada

ARCTIC CHAR

Creamed Mushrooms and Greens, Crispy Wheat Polenta, Crème Fraiche and Herbs

Paired with Castle Rock Pinot Noir - Sonoma, California

WHITE CHOCOLATE CHEESECAKE

Preserved Local Rhubarb, Citrus Sable

Available as Gluten Free

Paired with Henry of Pelham Late Harvest Vidal- Niagara, Canada

\$58/person +
\$30/person for the three-course wine pairing