



## FRIED ITEMS

- SHRIMP** TEMPURA + CHILI AIOLI ..... \$19  
*Suggested Pairing;* Misty Cove Sauvignon Blanc  
 (Marlborough, New Zealand)
- CRAB ARANCINI** BASIL MAYO + GREENS ..... \$19  
*Suggested Pairing;* Puntí Ferrer Signature Chardonnay  
 (Rapel, Chile)
- SPRING ROLLS (V)** CABBAGE + MUSHROOMS + CARROTS  
 + GREEN ONIONS + CILANTRO + CUCUMBER SALAD + HOISIN & LIME  
 CHILI SAUCE ..... \$16  
*Suggested Pairing;* Cave Springs Dolomite Riesling  
 (Jordan, Ontario)

## SALADS

- BEET SALAD (V)(G)** BABY GREENS + BEETS + GOAT FETA  
 + PICKLED RED ONIONS + DRIED CRANBERRIES + PUMPKIN SEEDS  
 + RASPBERRY & PEACH + VINAIGRETTE ..... \$17  
*Suggested Pairing;* Featherstone Estates Rose  
 (Vineland, Ontario)
- CAESAR SALAD** ROMAINE + BROWN BUTTER CROUTONS +  
 HOUSE DRESSING + PARMESAN + PANCETTA ..... \$18  
*Suggested Pairing;* Tenuta Santome Pinot Grigio  
 (Veneto, Italy)
- WARM MUSHROOM SALAD (G)(V)** LOCAL  
 MUSHROOMS + SPINACH + PICKLED ONIONS + GOAT FETA +  
 SHERRY VINAIGRETTE ..... \$18  
*Suggested Pairing;* Chateau du Mus Pinot Noir  
 (Languedoc, France)

## PRIX FIXE

### APPS YOUR CHOICE BETWEEN:

**SOUP (V)** CAULIFLOWER + SMOKED CHEDDAR + CROUTONS +  
 ROSEMARY OIL .....  
*Suggested Pairing;* Puntí Ferrer Signature Chardonnay  
 (Rapel, Chile)

**CHICKEN TINGA TOSADA** BRAISED CHICKEN THIGH +  
 CILANTRO + FETA + RED ONION + LIME CREMA + SHREDDED  
 LETTUCE + CORN TORTILLA .....  
*Suggested Pairing;* Tenuta Santome Prosecco  
 (Veneto, Italy)

### MAINS YOUR CHOICE BETWEEN:

**CHICKEN SUPREME** BRIE + SPATZLE + PEAS + DOUBLE  
 SMOKED BACON + BABY SPINACH + WHITE WINE CREAM SAUCE .....  
*Suggested Pairing;* Puntí Ferrer Signature Chardonnay  
 (Rapel, Chile)

**TUNA** SEARED + FONDANT POTATOES + ARUGULA + WHITE  
 BEAN & CHERRY TOMATO SALAD + SAUCE GRENOBLOISE .....  
*Suggested Pairing;* Misty Cove Sauvignon Blanc  
 (Marlborough, New Zealand)

### DESSERT

**PROSECCO RASPBERRY POSSET** FRESH BERRIES +  
 SHORT BREAD. ....

\$47 FOR 3 COURSES | ABOVE ONLY APPLIES TO DINNER MENU  
 NO SUBSTITUTIONS, SORRY | A LA CARTE AVAILABLE

CHEF & PARTNER  
 JASON LEGERE  
 LOCAL ARTWORK  
 AVAILABLE FOR SALE  
 (V) = VEGETARIAN  
 (G) = GLUTEN FREE  
 (G\*) = CAN BE DONE  
 GLUTEN FREE

## SMALL PLATES

- OLIVES (V)(G)** WARM + MARINATED + CITRUS + HERBS +  
 EVOO ..... \$11  
*Suggested Pairing;* Featherstone Estates Rose  
 (Vineland, Ontario)
- SCALLOPS (G)** SEARED + LEEK & BROWN BUTTER PUREE +  
 BACON JAM + PINE NUTS ..... \$21  
*Suggested Pairing;* Tenuta Santome Pinot Grigio  
 (Veneto, Italy)
- MAC & CHEESE (V)** ORZO + SMOKED CHEDDAR CREAM +  
 BROWN BUTTER CRUMBS ..... \$16  
*Suggested Pairing;* Valle Secreto Syrah First Edition  
 (Cachapoal Valley, Chile)
- ARGENTINA PINK SHRIMP** GARLIC + CHILIS + SHALLOTS  
 + SESAME + SOYA + HONEY + SCALLIONS + GRILLED BAGUETTE  
 ..... \$19  
*Suggested Pairing;* Tenuta Santome Prosecco  
 (Veneto, Italy)
- CHICKEN LIVER PATE** APPLE MOSTARDA + CROSTINI +  
 PICKLED VEGETABLES + GREENS ..... \$17  
*Suggested Pairing;* Cave Spring Dolomite Riesling  
 (Jordan, Ontario)
- SOUP (V)(G)** BUTTERNUT SQUASH + MAPLE SYRUP + BROWN  
 BUTTER + SAGE + PUMPKIN SEEDS ..... \$11  
*Suggested Pairing;* Puntí Ferrer Signature Chardonnay  
 (Rapel, Chile)

## LARGE PLATES

- SHORT RIB (G)** RED WINE BRAISED + ROASTED GARLIC  
 MASH + BORDELAISE + GREEN BEANS ..... \$39  
*Suggested Pairing;* Tinedo JA! Tempranillo  
 (La Mancha, Spain)
- DUCK CONFIT** GNOCCHI + LEEKS + MUSHROOMS + SAGE  
 BROWN BUTTER CREAM SAUCE ..... \$34  
*Suggested Pairing;* Valle Secreto Syrah First Edition  
 (Cachapoal Valley, Chile)
- CHICKEN PARM** HOUSE TOMATO SAUCE + BUCATINI PASTA +  
 PESTO CREAM + BREAD CRUMBS + PARMESAN + MOZZARELLA  
 ..... \$29  
*Suggested Pairing;* Villa Pillo Borgoforte Sangiovese/  
 Cabernet Sauvignon/Merlot  
 (Tuscany, Italy)
- MUSHROOM PASTA (V)** ROASTED LOCAL MUSHROOMS +  
 HOUSE MADE PAPPARDELLE + GORGONZOLA CREAM SAUCE + SUN  
 DRIED TOMATO PESTO + BALSAMIC + PUMPKIN SEEDS + BABY  
 SPINACH ..... \$28  
*Suggested Pairing;* Puntí Ferrer Signature Chardonnay  
 (Rapel, Chile)
- BEEF TENDERLOIN** FONDANT POTATOES + ASPARAGUS +  
 PEPPERCORN SAUCE + POTATO CRISPS + TALLOW MAYO  
 ..... \$59  
*Suggested Pairing;* Tenuta Santome Cabernet Sauvignon  
 (Veneto, Italy)
- BURGER** 6OZ ENRIGHT BEEF + BALDERSON SMOKED CHEDDAR  
 + CARAMELIZED ONIONS + SHREDDED LETTUCE + TOMATO +  
 ROSEMARY AIOLI + BRIOCHE BUN + CHOICE OF FRIES OR  
 DRESSED GREENS ..... \$22  
*Suggested Pairing;* Tenuta Santome Sparkling Red  
 (Veneto, Italy)