



FRIED ITEMS

- SHRIMP** TEMPURA + CHILI AIOLI \$19
Suggested Pairing; Misty Cove Sauvignon Blanc (Marlborough, New Zealand)
- CRAB ARANCINI** BASIL MAYO + GREENS. \$18
Suggested Pairing; Punti Ferrer Signature Chardonnay (Rapel, Chile)
- TRUFFLE PARM FRIES (V)** HOUSE CUT FRIES + TRUFFLE MAYO + PARMESAN + PECORINO \$12
Suggested Pairing; Tenuta Santome Pinot Grigio (Veneto, Italy)

SALADS

- BEET SALAD (V)(G)** BABY GREENS + BEETS + GOAT FETA + PICKLED RED ONIONS + DRIED CRANBERRIES + PUMPKIN SEEDS + RASPBERRY & PEACH + VINAIGRETTE. \$15
Suggested Pairing; Featherstone Estates Rose (Vineland, Ontario)
- CAESAR SALAD** ROMAINE + BROWN BUTTER CROUTONS + HOUSE DRESSING + PARMESAN + PANCETTA. \$16
Suggested Pairing; Tenuta Santome Pinot Grigio (Veneto, Italy)
- WARM MUSHROOM SALAD (G) (V)** LOCAL MUSHROOMS + SPINACH + PICKLED ONIONS + GOAT FETA + SHERRY VINAIGRETTE \$16
Suggested Pairing; Chateau du Mus Pinot Noir (Languedoc, France)

FALL PRIX FIXE

- APPS** YOUR CHOICE BETWEEN:
- SOUP (V)** POTATO & LEEK + BROWN BUTTER CROUTONS + PAPRIKA OIL
Suggested Pairing; Punti Ferrer Signature Chardonnay (Rapel, Chile)
- PORK BELLY** SEARED + GOCHUJANG SAUCE + COLD SOBA NOODLE SALAD + SESAME DRESSING + CASHEWS
Suggested Pairing; Cave Spring Dolomite Riesling (Jordan, Ontario)
- MAINS** YOUR CHOICE BETWEEN:
- DUCK CONFIT (G)** SEARED LEG + WHITE BEAN & LENTIL RAGU + HONEY GLAZED CARROTS + SHERRY VINAIGRETTE
Suggested Pairing; Chateau du Mus Pinot Noir (Languedoc, France)
- STEELHEAD TROUT (G)** FINGERLING POTATOES + KALE + BEETS + CARROTS + TRUFFLE SWEET PEA SAUCE + TARRAGON BUTTER
Suggested Pairing; Punti Ferrer Signature Chardonnay (Rapel, Chile)

DESSERT

- CARDAMOM CARROT CAKE** VANILLA CREAM CHEESE ICING + PISTACHIOS + BROWN BUTTER CARAMEL \$45 FOR 3 COURSES
NO SUBSTITUTIONS, SORRY I A LA CARTE AVAILABLE

SMALL PLATES

- OLIVES (V)(G)** WARM + MARINATED + CITRUS + HERBS + EVOO. \$9
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 \$14
Suggested Pairing; Valle Secreto Syrah First Edition (Cachapoal Valley, Chile)
- ARGENTINA PINK SHRIMP** GARLIC + CHILIS + SHALLOTS + SESAME + SOYA + HONEY + SCALLIONS + GRILLED BAGUETTE \$18
Suggested Pairing; Tenuta Santome Prosecco (Veneto, Italy)
- CHICKEN LIVER PATE** APPLE MOSTARDA + CROSTINI + PICKLED VEGETABLES + GREENS. \$15
Suggested Pairing; Cave Spring Dolomite Riesling (Jordan, Ontario)
- SOUP (V)(G)** BUTTERNUT SQUASH + MAPLE SYRUP + BROWN BUTTER + SAGE + PUMPKIN SEEDS. \$10
Suggested Pairing; Punti Ferrer Signature Chardonnay (Rapel, Chile)

LARGE PLATES

- SHORT RIB (G)** RED WINE BRAISED + ROASTED GARLIC MASH + BORDELAISE + GREEN BEANS. \$36
Suggested Pairing; Tinedo JA! Tempranillo (La Mancha, Spain)
- LAMB SHANK (G)** BRAISED + CURRIED CHICK PEAS + PEAS + CASHEWS + FRESH HERBS + SWEET POTATO PUREE + LAMB JUS \$32
Suggested Pairing; Valle Secreto Syrah First Edition (Cachapoal Valley, Chile)
- CHICKEN PARM** HOUSE TOMATO SAUCE + BUCATINI PASTA + AGLIO E OLIO SAUCE + BREAD CRUMBS + PARMESAN + MOZZARELLA \$28
Suggested Pairing; Villa Pillo Borgoforte Sangiovese/ Cabernet Sauvignon/Merlot (Tuscany, Italy)
- RISOTTO (V) (G)** ROASTED WINTER VEGETABLES + LEEKS + PARMESAN + CRISPY QUINOA + PEA SHOOTS + CAULIFLOWER VELOUTE + PAPRIKA OIL. \$27
Suggested Pairing; Punti Ferrer Signature Chardonnay (Rapel, Chile)
- BEEF TENDERLOIN** POMMES ANNA + KALE + ROASTED WINTER VEGETABLES + LOCAL MUSHROOM & BACON DEMI CREAM \$55
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. \$21
Suggested Pairing; Tenuta Santome Sparkling Red (Venito, Italy)

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