



The Menu

Roasted butternut squash and Northern Spy apple bisque

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Grilled sweet potato and beet salad

Pomegranate, candied pecans, and crumbled goats cheese

Cranberry gastrique and chive olive oil

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Pepper and rosemary seared Alberta beef filet mignon

Red onion marmalade, balsamic roasted mushrooms, roasted heirloom carrots and fine green beans

Sauce bordelaise

Or

Chickpea panisse

With carrot purée, pickled shallots, sautéed Swiss chard and fine green beans

Basil lemon balm emulsion

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Trio of chocolate mousse dome

Dark chocolate ganache, Espresso crème anglaise

RedWine

Merlot, Reserve, Jackson-Triggs Niagara Peninsula VQA 2017

\$39

Montepulciano d'Abruzzo Masciarelli, Italy 2015

\$49

White Wine

Sauvignon Blanc, Reserve, Jackson-Triggs Niagara Peninsula VQA 2017

\$39

Chenin Blanc, Quails' Gate Okanagan Valley VQA 2016

\$49