



Tasting Menu
125

Wine Pairing
95

Amuse Bouche

Humboldt Squid

Caribou Moss, Clementine, Sea Buckthorn
2012 Beamsville Bench, Semillon, Select Series, Rosewood

Marinated Musk Ox

Humpback Prawns, Watercress, Sauce Tonnato
2011 Patagonia, Pinot Noir, "Barda", Bodegas Chacra

Root Vegetable Nage

Rabbit, Carrot, Winter Spice

Cured Foie Gras

Apple, Calvados, Gingerbread
Sidre Tendre, Eric Bordelet

Whey Poached Veal

Sweetbreads, Celeriac, Black Truffle
2000 Lalande-de-Pomerol, Cuvée Spéciale, Domaine de Viaud

Picobello

Spiced Huckleberry, Toasted Sour Dough
2011 Niagara Peninsula, Cabernet Sauvignon Icewine, Tawse

Foraged Wild Berry Bubbles

Champagne, Parsnip Ganache

