

Tasting Menu

October 22, 2013

Blini, Citrus Crème Fraîche Osetra Cavia

Pares Balta Cava Brut NV, Spain, Penedes

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Smoked Sable Fish Rillette Baby Frisée, Honey Crisp Apple, Banyuls Vinegar

Terras Gauda Albarino 2012, Spain, Rias Biaxas

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Five Spice Duck Breast Flageolet Cassoulet

J&J Kékfrankos 2009, Hungary, Eger

Gin & Aloe Granité

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Roasted Lamb Sirloin Sweet Potato Rösti, Chipotle Corn Purée

Vietti Langhe Nebbiolo 'Perbacco' 2010, Italy, Piedmont

Local Cheese Board

Blueberry Goat Cheesecake Crème Anglaise, Blueberry Tarragon Compote

Freshly Brewed Coffee, Decaf or Selection of Fairmont Teas

\$115

*Taxes and Gratuity are not included



John Szabo, M.S

John is Canada's first Master Sommelier, earning the title from the Court of Master Sommeliers in London, England in 2004, and is a member in good standing of both the Court Worldwide as well as the American chapter. John tastes, writes, judges and consults nationally and internationally, teaches, speaks, voices his views regularly on radio and travels the wine regions of the world in search of the best.

