

# *Grapes Tasting Menu*

AMUSE-BOUCHE  
CHEF'S DAILY CREATION

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DAILY SOUP

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GAME CARPACCIO  
APPLE, CHEDDAR, ROSEMARY

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FOIE GRAS TERRINE  
BLUEBERRY PORT CHUTNEY, SALTED PECANS, TARRAGON

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SEAFOOD BOARD  
SMOKED TROUT, CANDIED SALMON, CRÈME FRAÎCHE  
BASIL PURÉE, BASIL CHIP

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PALETTE CLEANSER  
LEMON SORBET, OLIVE OIL, SEA SALT, THYME

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BRAISED WAGYU SHORT RIB  
MUSHROOM DUMPLING, ROASTED FINGERLINGS,  
PAN SEARED MUSHROOMS WITH PICKLED CARROTS

OR

PAN SEARED CASHEW CRUSTED CANADIAN STURGEON  
ASPARAGUS 3 WAYS, WARM PICKLED RADISH

OR

WILD MUSHROOM RISOTTO

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CANADIAN CHEESE TASTING  
CHEF'S SELECTION OF CANADIAN CHEESES  
ARTISAN BREADS, HOUSE MADE PRESERVES

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HOUSE MADE DESSERTS & COOKIES

150 PER PERSON