



Chef's Tasting Menu

5 Courses | 120

2016 Vintage Wine Pairing | 60

-- All library wines featured are available for Retail Sale --

1st Course

SEARED HOKKAIDO SCALLOP
white soy & black lime brodo,
unearthed bean medley, mirepoix

suggested pairing: 2016 Orchard Block Gewurztraminer 3oz

2nd Course

QUEBEC FOIE GRAS
Riesling gelée, preserved black currant,
crystalized thyme & pistachio crumble,
pistachio sponge, quince gel

suggested pairing: 2016 Dry Riesling 3oz

3rd Course

RAVIOLI AL UOVO
BC morel mushrooms, kale, truffle, egg yolk

suggested pairing: 2016 Chardonnay 3oz

4th Course

PEACE COUNTRY LAMB
WELLINGTON
spruce tip gastrique, pear soubise,
aromatic carrots, charred cippolini

suggested pairing: 2016 The Boswell Syrah 5oz

Dessert

CARAMEL PECAN CRUNCH
pecan dacquoise, miso crèmeux, caramel
pecan crunch, toasted milk ice cream

suggested pairing: 2016 Botrytis Affected Optima 1oz



Chef's Tasting Menu

Vegetarian 5 Courses | 110

2016 Vintage Wine Pairing | 60

-- All library wines featured are available for Retail Sale --

1st Course

KING OYSTER MUSHROOM
white soy & black lime brodo,
unearthed bean medley, mirepoix

suggested pairing: 2016 Orchard Block Gewurztraminer 3oz

2nd Course

QUEBEC FOIE GRAS
Riesling gelée, preserved black currant,
crystalized thyme & pistachio crumble,
pistachio sponge, quince gel

suggested pairing: 2016 Dry Riesling 3oz

3rd Course

RAVIOLI ALU UOVO
BC morel mushrooms, kale, truffle, egg yolk

suggested pairing: 2016 Chardonnay 3oz

4th Course

COFFEE CRUSTED DRY AGED BEETS
red wine onion jus, pear soubise,
aromatic carrots, acidulated beets,
charred cippolini

suggested pairing: 2016 The Boswell Syrah 5oz

Dessert

BLACK SESAME MOUSSE
blueberry, coulis, coconut Chantilly,
almond "rock", blueberry gel

suggested pairing: 2016 Botrytis Affected Optima 5oz