



Chef's Tasting Menu

5 Courses | 120 Wine Pairing | 60

Full Table Participation Required

~~ All wines featured are available for Retail Sale ~~

1st Course

SEA CUCUMBER A LA PLANCHA
cherry tomatoes, green blueberry capers, basil
wine pairing: 2025 Clone 220 Chenin Blanc 3oz

2nd Course

QUEBEC FOIE GRAS PARFAIT
grilled farm seasonal fruit,
green blackberry, sponge toffee
wine pairing: 2025 Clone 21B Riesling 3oz

3rd Course

SAFFRON & TOMATO GNOCCHETTI
toasted hazelnuts, goat feta, dill, nasturtium
wine pairing: 2014 Pinot Noir 3oz

4th Course

YARROW MEADOWS DUCK BREAST
farro, charred corn, wilted Swiss chard, chanterelles, chili plum & cucumber salad
wine pairing: 2014 Stewart Family Reserve Pinot Noir 5oz

Dessert

ESTATE PLUM & DATE PUDDING
plum toffee sauce, cinnamon crumble,
vanilla bean ice cream
wine pairing: 2025 Late Harvest Riesling 1oz



Chef's Tasting Menu

Vegetarian 5 Courses | 110 Wine Pairing | 60

Full Table Participation Required

~~ All wines featured are available for Retail Sale ~~

1st Course

MUSHROOMS A LA PLANCHA

cherry tomatoes, green blueberry capers, basil

wine pairing: 2025 Clone 220 Chenin Blanc 3oz

2nd Course

"FAUX" GRAS PARFAIT

grilled farm seasonal fruit,
green blackberry, sponge toffee

wine pairing: 2025 Clone 21B Riesling 3oz

3rd Course

SAFFRON & TOMATO RISOTTO

toasted hazelnuts, goat feta, dill, nasturtium

wine pairing: 2014 Pinot Noir 3oz

4th Course

SQUASH & GARLIC RAVIOLI

charred corn, wilted Swiss chard, chanterelles,
chili plum & cucumber salad

wine pairing: 2014 Stewart Family Reserve Pinot Noir 5oz

Dessert

ESTATE PLUM & DATE PUDDING

plum toffee sauce, cinnamon crumble,
vanilla bean ice cream

wine pairing: 2025 Late Harvest Riesling 1oz