

Cuvée Style Dining Experience

Guests will stroll from wine country inspired stations set in our underground Barrel Cellar. They will have the chance to meet with our culinary and wine experience team members for this inter-active wine and culinary journey. The following is a sample menu which will be modified based on the seasonal availability of produce.

Riesling Station

Local Farmed Trout Gravlax

Riesling Pickled Diver Scallop

Chardonnay Station

Chardonnay Poached Atlantic Salmon

Smoked Chicken and Woodland Mushroom Tart

Cabernet Sauvignon Station

Aged Cheddar and Venison Burger

Truffle Roasted Lamb Chop

Icewine Station

Niagara Preserved Fruit Trifle

Malted Milk Chocolate Cup

\$175.00 per guest

Price includes paired wines with each station