

## Canapés

### Served Cold:

**'Blue Ice' Cheese and Pear**  
*Icewine Blue Cheese, Riesling Poached Pear*

**Pistachio Caramel Corn**  
House Roasted Popcorn with a  
Candied Sugar and Pistachio Crumble

**Brûlée Chicken Tart**  
Chicken Parfait, Puff Pastry, Caramelized Shallots and Icewine Gelée

**Salmon Pastrami**  
Fresh Cucumber and Beetroot Salad, Horseradish Crème Fraîche

***Icewine Foie Gras Cheesecake***  
Brioche Crust, Rhubarb Preserve  
(\$5 supplement)

### Served Hot:

**Venison Burger**  
Aged Cheddar, Smoked Bacon on a Mini Sage Bun

**Goat Cheese Crisp**  
Chevre Noir, Cauliflower and Fennel Wrapped in Duck Prosciutto

**Scallop & Bacon**  
Seared Diver Scallop and Slow Roasted Pork Belly

**Oyster 'Pogo'**  
Sweet Crusted Oyster with Grape Mustard Dressing

**Pan Seared Foie Gras**  
Grilled Black Fig and Toasted Brioche  
(\$5 supplement)

**\$35.00 per dozen**  
Minimum of one dozen per selection