

Dinner Menu

First

Foie Gras and Squash	18
Squash Torchon and Spice Seared Foie Gras, Squash Ratatouille <i>Signature Series Riesling Icewine 2006</i>	
Woodland Mushroom and Sauvagine Ravioli	15
Lobster Knuckle, Cauliflower Antiboise and Alberta Parmesan <i>Private Reserve Chardonnay 2007</i>	
Pickled Beetroot and Berkshire Pork Salad	14
Woolwich Goat Cheese, Seedlings and Soya Bean Oil <i>Private Reserve Rosé 2008</i>	
British Columbia Tuna	17
Spice Seared Tuna and Quince Chutney, Tuna Tartar <i>Private Reserve Gamay Noir 2008</i>	

Interludes

Lobster Linguini	11
Icewine Poached Lobster, Alberta Parmesan, Chardonnay “Sur Lie” Cream Sauce <i>Signature Series Chardonnay Sur Lie 2007</i>	
Gamay Poached Hen’s Egg, Organic Watercress Salad	11
Elk Bresaola, Le Gré des Champs, Verjus Dressing <i>Private Reserve Gamay Noir 2008</i>	
Apple and Celeriac Soup	11
Slow Cooked Pork Belly, Spice Apple Relish <i>Private Reserve Riesling 2008</i>	

Mains

Sweet Basil Crusted Cod	32
Heirloom Bean, Wild Boar and Artichoke Cassoulet <i>Private Reserve Pinot Gris 2008</i>	
Merlot Poached Salmon	34
Potato, Leek, Sir Laurier Cheese Gratin and Sauce Civet <i>Private Reserve Gamay Noir 2008</i>	
Sous Vide Ontario Venison Loin	40
Cocoa Nib, Basil and Merlot Infused Venison with Salt Spring Island Goat Cheese <i>Signature Series Merlot 2004</i>	
Fonthill Guinea Fowl	36
Wrapped in Berkshire Prosciutto and Stuffed with Roasted Chestnuts <i>Private Reserve Chardonnay 2007</i>	

Cheese

Saint Honoré Tart	7
St. Honoré, Woodland Mushroom and Quince Tart <i>Signature Series Ice Cuvée</i>	
Peller ‘Blue Ice’	7
Riesling Icewine Infused Blue Benedictine <i>Signature Series Riesling Icewine 2006</i>	
Three Canadian Cheeses, House Preserve and Fresh Toast	10
<i>Wine Selected Daily</i>	