

# Wine & Dine

Choose your 3 course - \$45 add wine pairings - \$13

## 1st Course

SOUP OF THE DAY

*pairings to change daily*

WILD MUSHROOM SALAD (v) 

Sauteed wild mushrooms, spinach, pecans, smoked gouda, bacon vinaigrette

*paired with Mt Boucherie Merlot 2013*

SMOKED OYSTERS 

Wild mushrooms, garlic cream sauce and gratinéed cheese

*paired with Bartier Bros "The Skier" un-oaked Chardonnay 2011*

BISON CARPACCIO 

Crispy capers, shaved parmesan, roasted garlic oil, arugula

*paired with Red Rooster Pinot Noir 2014*

## 2nd Course

ARCTIC CHAR 

Seared fillet, confit fennel, fingerling potatoes, tomato bisque

*paired with Liquidity Pinot Gris 2015*

PORTOBELLO (v)


Baked portobello stuffed with barley, spinach & grape tomatoes, topped with goat cheese  
& balsamic glaze

*paired with Mt Boucherie Semillon 2012*

VENISON 

Venison rack, butternut ravioli, cranberry chutney

*paired with Moon Curser Syrah 2013*

PORK BELLY RIBS 

Maple bbq sauce, garlic mashed potatoes with whiskey braised leeks and apples


*paired with Red Rooster Pinot Noir 2015*

ALBERTA AAA BEEF TENDERLOIN 

Baked potato stuffed with bacon & smoked gorgonzola, horseradish herb butter  
& maple balsamic glaze

*paired with Covert Farms Amicitia 2013*

## 3rd Course

DARK CHOCOLATE TRUFFLES (v) 


Dark chocolate with cranberry truffles rolled in pecans

*paired with Black Sage Vineyard PIPE 2009*

PEAR & GOAT CHEESE TART (v)

Red wine poached pear with maple goat cheese cream on puff pastry

*paired with Misconduct Inverno Ice Wine 2013*

(v) - 100% vegetarian ingredients  - 100% gluten free recipes or can be modified to be upon request