



Gastronomic Dinner

Our executive chef and our crew of sommelier teamed up to make your gastronomic experience an intense one, using all available locally farmed and grown products. Service of 3 hours required.

Teasers in line with the crew's mood

Fresh and smoked trout tartar with lime & chive yoghurt mayo,
topped with baby greens from our neighbour's garden

Cuvée du Sommelier, Rosé de Frontenac, 2009, Artisans du Terroir, St-Paul d'Abbotsford & Auberge Godefroy – Québec

Goose breast smoked on-site, porter beer reduced mayo, plantain crisp

L'Isle, 2012, Domaine du Clos de l'Isle - Québec

Cider & blackcurrant home-made sherbet

Steamed walleye fillet with veggies, served with mushrooms & lobster meat feuilleté, veal reduction sauce

Niagara Peninsula, V.Q.A., Sauvignon Blanc, Réserve, 2011, Jackson-Triggs – Ontario

or

Red stag medallion roasted with cipollini onions and cranberry, xeres wine sauce

Niagara Peninsula, V.Q.A., Sibling Rivalry, 2009, Henry of Pelham – Ontario

or

Grilled filet mignon from our neighbour on crouton,
curry-flavoured pineapple & red sweet pepper chutney, port wine sauce

Okanagan Valley, V.Q.A., Cabernet / Merlot, Five Vineyards, 2008 – Colombie-Britannique

Miniature fancy lettuce, our local bakery crouton
with old cheddar fondant from our neighbour, truffle oil vinaigrette

or

Platter from local small-scale cheese maker (Brie – Goat cheese – Old cheddar)

Sweet delight

**Cuvée du Sommelier, Vin de glace aromatisé de chocolat
Artisans du Terroir, St-Paul d'Abbotsford & Auberge Godefroy – Québec**

Coffee, black or herbal tea

Olive oil fine chocolate from *Samson* "chocolatière"

63

(15 extra to package)



Food & wine harmony:

Our chef sommelier has meticulously chosen 4 fabulous wines
to perfectly match this extensive menu: **32/person.**