MENU Tasting

7 course

| Salmon |

Food & wine pairing:
Astoria, Asolo Prosecco Superiore, Fano, Extra Brut
Italy (90 ml)

| Scallop – Pork flank |

Food & wine pairing:
Cavalier du Versant, 2022
Vins & Domaine Gélinas - St-Sévère (90 ml)

| Rabbit |

Food & wine pairing:
Sicilia, Pinot Noir, 2021
Kris – Italy (90 ml)

| Duck |

Food & wine pairing:
Cabernet & Shiraz, East-West Discovery Series, 2022
Inniskillin – Canada (90 ml)

| Boar |

Food & wine pairing:
Bordeaux-style selection from our reserve cellar (90 ml)

| Gouda |

Food & wine pairing:
Samos Muscat
Aegean Islands – Greece (60 ml)

| Final delight |

Food & wine pairing:
Chocolate-infused ice wine
Artisans du Terroir – Canada (60 ml)

Allow approximately 3 hours for the service of this menu.

115. per person | Extra **40.** to package
75. per person | Food & wine pairing