



# MENU

## Tasting

7 course

### | TROUT |

Food & wine pairing:  
Ruffino, Prosecco D.O.C., Extra Brut (\$) Italy (90 ml)

### | BISON |

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

### | COD |

Food & wine pairing:  
Chablis, Ste Claire, 2023 (\$) Burgundy, France (90 ml)

### | SWEETBREAD |

Food & wine pairing:  
Sicilia, Pinot Noir, 2022 (\$) Kris, Italy (90 ml)

### | VENISON |

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

### | FOIE GRAS |

Food & wine pairing:  
Samos Muscat (\$) Aegean Islands, Greece (90 ml)

### | FINAL DELIGHT |

Food & wine pairing:  
Distillerie Shefford, Whisky Érable Tomahawk (\$) Shefford, Québec (30 ml)  
or  
Ice Wine with Chocolate Aromatics (\$) St-Paul-d'Abbotsford, Québec (60 ml)

Allow approximately 3 hours for the service of this menu.

125. per person | Extra 40. to package  
75. per person | Food & wine pairing (not included)