

Tasting Menu

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
Vintage ice wine (\$)

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)