

Chef's Tasting Menu

Oyster / Sturgeon Toast / Caviar Able

Champagne, Nicolas Feuillatte Sélection, Brut NV

Sea Urchin & Abalone

Malagousia, PGI Epanomi, Ktima Gerovassiliou, Greece 2019

Acadian Chowder

Chablis Premier Cru Vaucoupin, Domaine Oudin, Burgundy 2020

Bannock & Butter

Pickerel

Fougue Chardonnay, Pearl Morissette, Canada 2018

Brome Lake Canard

Château Guiraud, Premier Grand Cru Classé en 1855, Sauternes, France 2009

Foie Gras & Quince

Grololo, Domaine Pithon-Paillé, Loire Valley, France 2018

Venison

Château Boyd-Cantenac, Jacques Boyd, Margaux, France 2017

Elderflower & Buddha's Hand

Winter Orchard

Villa Cordevigo Fiordilej Passito Bianco, Villabella, Italy 2015

Mignardises

