

Chef's Tasting Menu

Oyster / Sturgeon Toast / Caviar Able

Champagne, Nicolas Feuillatte Sélection, Brut NV, France

Abalone

Malagousia, PGI Epanomi, Ktima Gerovassiliou, Greece 2019

Acadian Chowder

Chablis Premier Cru Vaucopin, Domaine Oudin, Burgundy, France 2020

Bannock & Butter

Pickerel

Fougue Chardonnay, Pearl Morissette, Canada 2018

Brome Lake Canard

Royal Road Recipe, Pinot Noir, Exultet Estates, Canada 2019

Foie Gras & Sour Cherry

Château de Rayne Vigneau, Madame de Rayne, Sauternes, France 2016

Venison

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

Raspberry & Hibiscus

Citrus Garden

Villa Cordevigo Fiordilej Passito Bianco, Villabella, Italy 2015

Mignardises

This service is available per table only at \$225 per guest / \$375 with wine pairing per guest.

Menu is subject to change. No substitutions.

