



TASTE OF ONTARIO

Smoked Ontario Speckled Trout

maple smoked, crème fraîche & wild sturgeon caviar

Angel's Gate, Brut, 2012, Beamsville Bench

Lake Erie Pickerel Fillet

brown butter & sage jus, pickled Ontario ramps, Yukon Gold potato & leek risotto

Ontario Wagyu

Tenderloin carpaccio, green asparagus, bearnaise, fresh Perigord truffle

Megalomaniac, "My Way", Chardonnay, 2016, Niagara Peninsula

Beverly Creek Lamb

Roasted frenched chop, roasted Ontario garlic & black berry
VQA Cabernet Franc ice wine jus

Rosehall Run, "JCR" Pinot Noir, 2016, Prince Edward County

Penokean Farms Striploin

wild Ontario foraged mushroom fricassee

Vieni Estates, Aglianico Reserve, 2013, Vinemount Ridge

Ontario Highland Blue

Back Forty Artisanal Creamery blue cheese, Ontario black walnut cake
Ontario wild flower honey

Cave Spring, "Indian Summer", Late Harvest Riesling, 2016, Niagara Peninsula

Ontario Strawberry

Cream brûlée, strawberry foam, compressed strawberry, rhubarb jelly, mint

Inniskillin, Vidal Icewine, 2017, Niagara Peninsula

Menu \$135

Wine Pairings \$95



CHEF DEREK VON RAESFELD

