



Cave Spring Winemaker's Dinner

Ontario's Bounty Seasonal Canapés NV Brut Dolomite Traditional Method

Amuse Bouche

Choucroute Consommé

Pork consommé, Savoy cabbage sauerkraut, prosciutto, potato mousseline,
pickled mustard seeds, chervil

2016 Gewürztraminer Estate

Butter Poached Lobster & Foie Gras

Butter poached lobster tail, foie gras torchon, squash brioche,
pickled apples, spruce tip sabayon

2016 Riesling 'Adam Steps'

Elk Carpaccio

Elk carpaccio, farmed & wild mushrooms, caramelized cauliflower purée, mustard cress

2012 Pinot Noir Estate

Intermezzo

Magret of Duck

Hazelnut crusted duck breast, salt roasted celeriac, rooftop honey,
Brussels leaves, black truffle jus

2015 La Penna Cab Franc

Artisanal Cheese

Sauvagine, poached pears, walnut earth

2016 Indian Summer Riesling

Lemon Poppy Seed Cake

Sea buckthorn curd, yogurt mousse, Saskatoon berry foam

2009 Blanc de Blanc CSV Brut

\$99 Per Person

(Plus Taxes & Gratuities)