

## BITES

### **Brussels Salad \$15**

Shaved Brussels sprouts, red cabbage, toasted pine nuts, fresh + dried cranberries, jalapeño lime dressing, cured yolks

### **Tomato Cheddar Focaccia \$14**

Vindaloo tomatoes, old Cheddar + pickled jalapeño house focaccia, lime + poppyseed whipped butter

### **Poblano Crab Dip \$22**

Warm, blistered poblano + crab dip, house chili crisp, shallot + sumac buttered naan

### **Boeuf + Oeuf \$24**

Diced aged beef, miso egg sauce, cured yolk, pickled mustard, sesame lavash

### **Hot + Sour Manhattan Style Clam Chowder \$16**

Smoked clams, lime leaf tomato broth, roast roots, shishitos, firecracker saltines

### **Shrimp + Chips \$25**

Coconut shrimp, charred salsa roja, green mole, tortillas, picklaed onions, scallions, peanuts

### **Peanut Tamarind Curry \$25**

Pan-fried tofu, shishito, butternut squash, potato, toasted peanuts, lime coconut yogurt

### **Shallot Tarte Tatin \$21**

Roasted shallot puff, macadamia cream, manchego, green apple, pink peppercorn, Pinot Grigio agrodolce

## HARVEST PLATES

### **Cheese Board \$26**

3 Canadian cheeses, house preserves, fermented hot honey, toasts, fresh + dried fruits, roasted nuts, house pickles

### **Charcuterie \$33**

3 cured meats, Canadian cheeses, chicken pâté house pickles, mustard, olives, fruit + vegetable fare, nuts, crostini

## SWEETS

### **Fireside S'mores \$14**

Salted chocolate tahini cookies, marshmallows, dark chocolate, mulled wine caramel

### **Hazelnut Cheesecake \$14**

Toasted hazelnut + nutmeg cheesecake, hazelnut crumb, stewed cranberries

## WINE NOTES

### **Grand Reserve Pinot Grigio**

Soft notes of crunchy green apple, peach and orange blossom. **Suggested Pairing:** Shallot Tarte Tatin

### **Grand Reserve Riesling**

From our Talon Ridge Vineyard, with whispers of citrus, red apple, honey and jasmine on the nose. **Suggested Pairing:** Shrimp + Chips

### **Grand Reserve Sauvignon Blanc**

Tropical hints of pineapple, passionfruit and papaya. **Suggested Pairing:** Poblano Crab Dip

### **Grand Reserve White Meritage**

Subtle aromas of lanolin, lemon zest, quince and vanilla bean. **Suggested Pairing:** Brussels Salad

### **Grand Reserve Gewürztraminer**

Reveals delicate lychee, grapefruit, Turkish Delight, rosewater and nutmeg characters. **Suggested Pairing:** Tamarind Curry

### **Grand Reserve Chardonnay**

Pronounced notes of creamy whipped butter, apricot, toasted sesame and vanilla. **Suggested Pairing:** Hazlenut Cheesecake

### **Grand Reserve Pinot Noir**

Displays soft earthy undertones, along with black cherry, dark plum, rose petal and dried herbs **Suggested Pairing:** Clam Chowder

### **Grand Reserve Red Meritage**

Herbaceous with hints of red licorice, cocoa, mint, and mocha. **Suggested Pairing:** Brussels Salad

### **Grand Reserve Cabernet Sauvignon**

Bold notes of cassis, mint, black licorice, black currant and vanilla. **Suggested Pairing:** Boeuf + Oeuf

### **Grand Reserve Merlot**

Exhibits a velvety earthiness, plum, black raspberry and red currant. **Suggested Pairing:** Tomato Cheddar Focaccia

### **Grand Reserve Shiraz**

White pepper, blueberry, chocolate, and cherry cola undertones. **Suggested Pairing:** Fireside S'mores

### **Entourage Brut**

Crisp, zesty notes of lemon curd, marmalade, apricot, phyllo pastry and brioche. **Suggested Pairing:** Shrimp + Chips

### **Entourage Blanc de Blanc**

Nuanced crunchy green apple, lemon zest, toasted almond and pear with an elegant, flinty edge. **Suggested Pairing:** Hazelnut Cheesecake

### **Entourage Sparkling Rosé**

Subtle accents of rose petal, red apple, strawberry and cream. **Suggested Pairing:** Charcuterie

### **Entourage Sparkling Merlot**

A rich, elegant sparkling layered with notes of cherry, cocoa powder, blueberry, cedar and vanilla. **Suggested Pairing:** Cheese Board