

# 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, passion fruit 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

Herbacious 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