

BEGIN & SHARE

SOUP \$10
Seasonally inspired

BRUSSEL SALAD \$16
Shaved brussels I dried cranberrie I apples I red onion I pomegranate I candied pecan I pecorino fluff I triple crunch honey dressing

(Grand Reserve Sauvignon Blanc, Reserve Rose, Entourage Sparkling Rose)

CHICKEN MOUSSE \$18
Chicken liver mousse I almond cremeux I smoked sour cherries I pickles I toast

(Grand Reserve Pinot Noir, Grand Reserve White Meritage, Entourage Sparkling Brut)

APPLE PIE & CHEDDAR FOCACCIA \$10
Spiced apples I aged cheddar I honey whipped butter

(Grand Reserve Chardonnay, Entourage Sparkling Brut, Reserve Rose)

POBLANO CRAB DIP \$22
Warm blistered poblano & crab cheese dip I brown butter sumac naan

(Grand Reserve Riesling, Grand Reserve Pinot Grigio, Entourage Sparkling with Icewine Dosage)

TIROPITA \$16
Phyllo baked feta I poppy seed I fermented hot honey I crispy onion I plum

(Grand Reserve Sauvignon Blanc, Grand Reserve Merlot, Reserve Cuve Close Sparkling)

ROCKEFELLER’S \$28
6 reshly shucked P.E.I oysters I black garlic cream I crispy onion pangaratto

(Grand Reserve Chardonnay, Grand Reserve Riesling, Entourage Blanc de Blanc)

HARVEST MEZZE BOARD \$26
Wine poached pears I 3 Canadian cheeses I weekly dips I vegetable fare I house pickles I warm naan

(Reserve Rose, Grand Reserve Pinot Grigio, Grand Reserve Pinot Noir)

CHARCUTERIE \$30
Selection of 4 cured meats I house pickled seasonal fare I mustard I toasts I marinated olives I cheese

(Reserve Rose, Entourage Sparkling Brut, Grand Reserve Pinot)



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MAIN FARE

NOODLES \$24
Smoked beef broth I rice noodle I enoki I marinated sirloin I pickled chilli I mint I shallot I bean sprouts

(Grand Reserve White Meritage, Entourage Sparkling with Icewine Dosage, Grand Reserve Red Meritage)

BEETROOT \$21
Roasted beetroot I miso whipped tofu I naan I frisee I pickled chilies I cilantro I greens

(Grand Reserve Merlot, Entourage Sparkling Merlot, Reserve Rose)

GENERAL TAO CHICKEN \$22
Crispy chicken thigh I General Tao sauce I pickled chilies & onion I brioche I scallion I mint I side greens

(Grand Reserve Gewurztraminer, Grand Reserve Pinot Noir, Entourage Sparkling with Icewine Dosage)

HOT AND SOUR SEAFOOD STEW \$26
Mussels I clams I shrimp I roasted roots I “hot and sour” tomato and fennel broth I chili oil

(Grand Reserve Shiraz, Grand Reserve Riesling, Entourage Sparkling Rose)

CHURRASCO STEAK WRAP \$24
Grilled shaved striploin I sauteed peppers I pico de gallo aioli I asiago I pickled onion I baby arugula I tortilla I side greens

(Grand Reserve Cabernet Sauvignon, Entourage Sparkling Merlot, Grand Reserve Gewurztraminer)

MAC ‘N’ CHEESE \$23
Kabocha squash mornay I elbows I roasted squash I oven dried soy tomatoes I sesame garlic crumb

(Grand Reserve Chardonnay, Entourage Blanc de Blanc, Grand Reserve Pinot Noir)

SWEET

Chef’s house-made desserts. Please ask your server for today’s selection

(Pair your dessert with our selection of award-winning Ice wine & our Entourage Sparkling Merlot)



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