



SOMMELIERS DINNER

SOMMELIER: SHELLY SCOTT-YOUNG

EXECUTIVE CHEF: MARC LYONS

CHEF DE PARTIE: BAILEY MILLER

'Using the finest local and regional ingredients'

Amuse

"Foie"rrero Rocher

Salt Baked Celeriac Bisque,

Celtic Blue Espuma, Confit Leek And Fried Sage

Cave Springs "Dolomite" Sparkling Wine

Fogo Crab Salad, Pickled Fennel,

Compressed Apple, Shrimp Cracker, Buttermilk and Dill

2017 Megalomaniac "Homegrown" Riesling

Tea Smoked Duck Breast,

Fermented Squash, Charred Romanesco, Coca Nib and Birch Syrup Jus

2015 Inniskillin "Montague Vineyard" Pinot Noir

Tasting of Kapuskasing Cheese,

Seasonal Preserve and House Baked Melba

2016 Henry of Pelham "Special Select Late Harvest"

Menu \$89.00 per person plus taxes & gratuity.

Menu Available November 3, 10, 17, 24

Capacity per dinner: 30

Seating: Community tables

Seating time 6.15pm