



Wine Lover's Menu

BRUSCHETTA Lobster, tomato, onions, basil, citrus olive oil
Nino Franco Prosecco di Valdobbiandene '5 oz'



PASTA Pappardelle, chanterelles, black truffle, egg yolk
2007 Elena Walch Pinot Grigio '3 oz'



POULTRY Quail, bell peppers, mushrooms, olives, tomato
2006 Barbera d'Alba, Brovia "Sori del Drago" '3 oz'



FISH Monkfish, Prosciutto di Parma, lemon butter, Chianti jus
2006 Chianti Colli Sensi, Castello di Farnetella '3oz'



ICE Prosecco, blood orange



BEEF Tenderloin, foie gras, black truffle, rapini, polenta,
2004 Amerone della Valpolicella, Delibori '5 oz'



GREENS Arugula, squash, dates, candied pecan, grain mustard



DESSERT Warm pecan & fig budino, maple gelato, apple caramel
Ricioto della Valpolicella, Vignealite Classico '3 oz'



SWEET Biscotti, Cookies
Cappuccino, latte, espresso, coffee, tea

Wine lover's price: \$250 Per Person, including wine pairings for each course
Abstainer's price: \$150 per person – Food only/No alcohol



*Prices do not include Taxes & Gratuity – Limited Seating & Table Sizes Available – Reservations Required

1050 Paignton House Road - Minnet, ON, Canada - P0B-1G0 - Phone: 705-765-1900