



CHEF'S TASTING MENU

ENDIVE SALAD

Truffled Belgian endive, shaved foie gras terrine, port reduction
Champagne, Louis de Sacy, Brut Originel, Verzy, France, N.V.

SEARED FOIE GRAS

Confit spiced mandarin, vanilla
Riesling, Dillman, Piersporter Michelsberg, Spatlese, 2009, Germany

SCALLOP

Warm lentil salad, sherry vinaigrette
Chardonnay, Kunde Family Estate, Sonoma Valley, 2008

LOUP DE MER

English pea, garlic almond pistou, Serrano ham chips
Pinot Noir, Cloudline, Oregon, 2008

PORK BELLY

Onion marmalade, pickled vegetables, caper berry
Shiraz, Layer Cake, South Australia, 2009

ORANGE SOUP

Grenadine orange segments, orange sorbet
Icewine, Jackson-Triggs, Vidal, Niagara Peninsula, 2007

Six course tasting menu \$98

With wine pairings \$125

Tax and gratuity additional; menu is subject to change without notice