



# the MENU

August 3, 2019

## FIRST

PAN FRIED PICKEREL CHEEKS  
IN-HOUSE MADE LEEK TORTELLINI  
NAPA CABBAGE  
CASHEW CHILLI VINAIGRETTE

Pairing: Tank Method Lily

## NEXT

CRISPY GRASS-FED BEEF DUMPLINGS  
GARLIC SESAME NOODLES  
SWEET SOY DIPPING SAUCE

Pairing: Tollgate Rosé

## WAIT

WARKENTIN TOMATO SALAD  
AVOCADO TEMPURA  
JOHN RUSSELL HONEY DRIZZLE  
BASIL VINAIGRETTE

Pairing: Henry of Pelham  
Sauvignon Blanc

## & THEN

GRILLED BUTCHER'S CUT BISON  
LEMON GARLIC GREMOLATA  
EGGPLANT & BELUGA LENTIL MOUSSAKA  
DEMI-GLACE  
MUSHROOM DUST

Pairing: Angel's Gate  
Red Blend

## FINAL

PAVLOVA  
SMART EGG™ MERINGUE  
HOUSE MADE FRESH LOCAL STRAWBERRY SORBET

Pairing: Cave Spring  
Indian Summer

\$75 / \$110 WITH PAIRINGS



# v.MENU

August 3, 2019

## FIRST

BLACK BEAN CAKE  
WINKLER TOSTADA  
OKA CHEESE, CHERRY SALSA  
CRÈME FRAICHE & TAMARIND GLAZE

Pairing: Tank Method Lily

## NEXT

IN-HOUSE MADE GNOCCHI  
ROAST CAULIFLOWER SAUCE  
GRILLED ZUCCHINI  
ZHOUG & CRISP PEAS

Pairing: Tollgate Rosé

## WAIT

WARKENTIN TOMATO SALAD  
AVOCADO TEMPURA  
JOHN RUSSELL HONEY DRIZZLE  
BASIL VINAIGRETTE

Pairing: Henry of Pelham  
Sauvignon Blanc

## & THEN

PAELLA  
SPICY LENTIL SAUSAGE  
FRESH SUMMER VEGETABLES  
ARTICHOKE  
GREAT NORTHERN WHITE BEANS  
ARBORIO RICE & SAFFRON

Pairing: Angel's Gate Red Blend

## FINAL

COCONUT CRÈME BRULEE  
HONEY WAFFLE

Pairing: Cave Spring  
Indian Summer

\$75 / \$110 WITH PAIRINGS

