



DINING AROUND MENU 2020

FIRST COURSE

CANADIAN LOBSTER TIMBALE

POACHED CANADIAN LOBSTER, FRESH AVOCADO AND ROMA TOMATO SALSA, FRESH PEASHOOT SALAD,
WHITE TRUFFLE OIL AND CITRUS VINAIGRETTE

*Mission Hill Reserve Pinot Gris

SECOND COURSE

WILD BOAR CHOP

GRILLED WILD BOAR CHOP, SOUR CHERRY RELISH, ROASTED FINGERLING POTATOS, ROASTED ROOT
VEGETABLE HASH, CRISPY PARSNIP CHIPS

*Mission Hill Estate Meritage

THIRD COURSE

PINEAPPLE UPSIDE DOWN CAKE

WARM PINEAPPLE UPSIDE DOWN CAKE, VANILLA BEAN GELATO, PETITE FRUIT SALAD, SPICE RUM CARAMEL
SAUCE, FRESH MINT

*Cedar Creek Gewurstraminer

\$55/PERSON

*Suggested Wine Pairings