$65 (four course menu)  
$95 (with wine pairings)  

amuse bouche  
ONTARIO BLUE HAZE AND ROASTED ONION TART  
2011 Cabernet Rosé, Beal Vineyards, Peninsula Ridge, Beamsville Bench, Ontario  

appetizer  
BUTTERNUT SQUASH RAVIOLI  
WITH CARAMELIZED BOSC PEAR  
Toasted pumpkin seeds, Upper Canada Ricotta cheese  
2012 Sauvignon Blanc, Colio Estate Vineyards, Lake Erie North Shore, Ontario  

main  
ROAST ONTARIO PORK TENDERLOIN  
WITH GRILLED PEACHES  
Rosemary new potato mash, Niagara verjus  

dessert  
APPLE CRANBERRY CRUMBLE TART  
Maple walnut crème Anglaise  
2012 Vidal, Select Late Harvest, Henry of Pelham Winery, Niagara Peninsula, Ontario  

Prices do not include taxes or gratuities.