Mothers Day

Amuse Bouche

Baked Oyster
Roasted Tomato, Cream, Flatbread

Roasted Rapini
Garlic, Lemon, Parmesan, Pickled Red Chilis, Pine Nuts

Cod
Thyme Potato Pavé, Tomato Herb Cream, Leeks, Parmesan Tuile

Beef Wellington
Speck, Mushroom Duxelle, Puff Pastry, Mushroom & Potato Purée, Grand Veneur

Strawberry Shortcake
Lemon Spongecake, Strawberry Jam, Lemon Curd, Caramelized White Chocolate Soil, Vanilla Chantilly

$110 +HST /pp

Add Standard Wine Pairings $65
Premium Wine Pairings $85

S&V EST. 2018