



A Celebration of Canada's Bounty

FOUR OF CANADA'S RELAIS & CHÂTEAUX CHEFS COME TOGETHER TO CELEBRATE OUR NATION'S BOUNTY WITH A COLLABORATIVE TASTING FROM COAST TO COAST

TÊTE DE COCHON

Orchard Apple, Wood Sorrels
2017 Four Mile Creek, Biodynamic Bubby, Southbrook, Ontario

SUNFLOWER ROOT

Seeds, Summer Truffle, Thyme

DRESSED HEIRLOOM TOMATO

Fresh Cheese, Trout Roe, Herb Purée, Garlic Crumb
*Care of Chef Warren Barr of the Pointe Restaurant at the Wickaninnish Inn, Tofino B.C.
2014 Okanagan Valley, Riesling, Old Vines, Tantalus, B.C.*

SALISH SEA SCALLOP

Cured Egg Yolk, Beet Root, Cucumber
*Care of Chef Francis Wolf of Manoir Hovey, North Hatley, Quebec
2013 Niagara Lakeshore, Chenin Blanc, Big Head, Ontario*

PUMPKIN SEED AND MASCARPONE TORTELLINI

Cheese Consommé, Summer Squash, Basil, Pumpkin Seeds
*Care of Chef Lukas Gurtner of Sonora Resort, Sonora Island B.C.
2010 PEC, Pinot Noir, Closson Chase Vyd., Closson Chase, Ontario*

LAMB ROASTED ON THE BONE

Eggplant Purée, Ratatouille Flavours, Herb Braised Lamb Tongue
*Care of Chef Jason Bangerter of Langdon Hall, Cambridge, Ontario
2010 Niagara Peninsula, Meritage, Tamse, Ontario*

SWEET CORN SORBET

Mustard Caramel, Brown Butter Pound Cake
2011 Verger St. Denis, Pomme de Glace, Quebec

TERROIR AU LAIT

Langdon Hall Signature Milk Chocolate, Caramelized Butter Croissant, Raspberries, Hazelnuts

MIGNARDISES

