

Food Day Canada 2019

Appetizer

Candied Local Char

*smoked Alma char | pickled summer vegetables
Ontario sweet corn salsa
2017 Two Sisters 'Margo' Rosé, Niagara River*

Main

Crisp Thatcher Farm pork belly

*grilled garlic scapes | Niagara stone fruit chutney |
Triple crunch mustard & local honey pork jus
2017 North 42 Pinot Noir, Lake Erie North Shore*

Dessert

Birch creme caramel

*Ontario blueberry sorbet | macerated strawberry
2016 Featherstone Select Late Harvest Gewurztraminer, Twenty Mile Bench*

Please join us in celebrating Food Day Canada 2019

*with a specially prepared 3 course menu - 70
with local wine pairings - 115*

(all dishes available to order a la carte)

*Chef Moto Nishimura
Pastry Chef Marc Collyer
Sommelier Michael Anderson*