

Menu

DESIGNED BY CHEF KAITLYN MUISE

AMUSE BOUCHE

Fish bone tuille, avocado mousse, tuna, pickled chillies, micro arugula.

Paired with 2023 Aria Sparkling Rosé

TOMATO TART

Heirloom tomatoes, whipped ricotta, basil, micro greens.

Paired with 2022 Riesling

LOBSTER CAPPELETTI

Light lobster bisque, charred Niagara corn.

Paired with 2023 Reserve Chardonnay

ZUCCHINI WRAPPED COD

Summer squash, beurre blanc, herbed oil.

Paired with 2023 Pinot Grigio

DUCK DUO

Duck breast, confit duck croquette, pan jus, pickled cherries.

Paired with 2023 Gamay Noir

STRIPLOIN

Chimichurri, pomme purée.

Paired with 2023 Petite Verdot

DESSERT TRIO

Apricot choux, blackberry tart, passionfruit & mango cake.

Paired with 2023 Rosé

WINE PAIRINGS CURATED BY THE GOOD EARTH FOOD & WINE CO.