



WEDNESDAYS & THURSDAYS

(Nov 29/30, Dec 6/7, 13/14, 20/21)

3 COURSE MEAL

\$38

+\$14 for wine pairing for all 3 courses

STARTER

Roasted Butternut Squash Soup

goat cheese, toasted pumpkin seeds

wine pairing option: Chateau de Pierreux Brouilly Gamay 2015

MAIN

Pan-Seared Canadian Wild Scallops

celeriac puree, butter leek, warm bacon pomegranate balsamic vinaigrette,
seasonal vegetables

wine pairing option: Edna Valley Chardonnay 2015 California, USA

DESSERT

Eggnog Cream Brûlée

with ginger-snap cookie

wine pairing option: Quady, Essensia Orange Muscat US
