



CHEF'S TASTING MENU

\$105

*Wine Pairings Add \$65*

**BARBABIETOLA**

BEETS, CHARRED GOAT CHEESE, BABY KALE, RASPBERRIES, CANDIED WALNUTS  
*PETER ZEMMER, PINOT NERO, "ROLHÜT", ALTO ADIGE, ITALY, 2016*

OR

**ZUCCA**

ROASTED BUTTERNUT SQUASH, TRUFFLE, PECORINO CHEESE, FRIED CAPERS, SQUASH PUREE  
*TOCA RIESLING, CAVE SPRING CELLARS, NIAGARA ESCARPMENT, ONTARIO, 2016*

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**TAGLIOLINI**

HOUSEMADE TAGLIOLINI PASTA, FRESH BUFFALO MOZZARELLA, POMODORO  
*PIEVE DI SPALTENNA, CHIANTI CLASSICO, TUSCANY, ITALY, 2016*

OR

**BUCATINI**

HOUSEMADE SQUID INK BUCATINI, AGLIO E OLIO, CLAMS, PANCETTA  
*CHATEAU LÉOUBE, ROSÉ, "LOVE", CÔTES DE PROVENCE, FRANCE, 2017*

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**SPIGOLA**

OVEN ROASTED TOOTHFISH, ASPARAGUS CREAM, SAFFRON POTATOES, PEAS, WHEY FOAM  
*DOMAINE LAROCHE, CHABLIS, BURGUNDY, FRANCE, 2017*

OR

**VITELLO**

PAN SEARED VEAL STRIPLOIN, TRUFFLE MASH POTATO, BALSAMIC GRILLED RADICCHIO  
*ALLEGRI, CORVINA/SYRAH, LA GROLA, VENETO, ITALY, 2013*

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**BELLA HELENA**

PEAR SORBET, POACHED PEARS, VANILLA MOUSSE, VANILLA CRUMBLE, CHOCOLATE  
*CAVE SPRING, RIESLING, INDIAN SUMMER, NIAGARA PENINSULA, ONTARIO, 2015*

OR

**CAFÉ MILLE FEUILLE**

COFFEE CREAM, PUFF PASTRY, PRALINE FEUILLETINE  
*SANGERVASIO, VIN SANTO, RECINAIO, PISA, ITALY, 2005*