

The MENU



APPETIZER

Icewine and Beet Scallop Ceviche

parsley root cream, roasted beet, seabuckthorn gel, beet dust

ENTREE

Fire and Ice Tenderloin of Wild Boar

reisling icewine and chili marinade, black truffle root celery pavé, triple crunch cream

DESSERT

"AG" Honey and Vidal Icewine

Poached Winter Pear, honey mascarpone, shortcake, cacao, basil



INSPIRED • CUISINE

PRIX FIXE

\$99