

The MENU



**FEATURING:
INNISKILLIN CAB FRANC ICE WINE AND
INNISKILLIN VIDAL ICE WINE**

APPETIZER

Toscana Onion Soup onions caramelized in Inniskillin Cab Franc Ice wine with toasted Italian parmesean loaf

ENTREE

Italian Beef Stew AAA beef in a rich tomato sugo infused with Inniskillin Cab Franc Ice wine served with mushroom gnocchi (\$59)

Pan Fried Atlantic Wild Halibut beurre blanc Inniskillin Vidal Ice wine with lemon risotto and asparagus (\$79)

DESSERT

Ice wine Panna Cotta Italian rendition of flan, which means "cooked cream" infused with Inniskillin Ice wine topped with berry compote



PRIX FIXE

\$59 / \$79

The MENU



**FEATURING:
INNISKILLIN SPARKLING**

APPETIZER

Eggplant Caponata deglazed in Inniskillin Sparkling, with toasted Italian loaf

ENTREE

Mushroom Risotto with Inniskillin Sparkling wine and truffle paste (\$59)

Grilled Swordfish anchoive sauce infused with Inniskillin Sparkling with Linguine pesto (\$79)

DESSERT

Grilled Peaches deglazed in Inniskillin Sparkling with fresh basil and vanilla Ice cream



PRIX FIXE

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