



### **Prix Fixe Menu**

\$50 per person for 3 courses.  
Add wine pairing for \$21.00. 8oz servings.

#### **STARTER**

##### **Organic Mixed Greens**

Water chestnuts, kiwi, blueberries, goat cheese and maple walnuts

**Wine Pairing: Coffin Ridge VQA Back From The Dead Red 8oz**

or

##### **Boiled Egg On Warm Butterbean Salad**

Portobelo, green beans, cherry tomatoes sautéed in fresh garlic & herbs

**Wine Pairing: Coffin Ridge VQA Back From The Dead Red 8oz**

#### **ENTREE**

##### **Roasted Matcha Chicken**

Lime and basil pesto, medley of brown butter vegetable and cauliflower fritte

**Wine Pairing: Pelee Island VQA Pinot Grigio 8oz**

or

##### **Grilled Seabass**

Tender asparagus, seared heirloom tomatoes

**Wine Pairing: Pelee Island VQA Chardonnay 8oz**

#### **DESSERT**

**Mango New York Cheesecake**

OR

**Vanilla Bean Sundae**

**COFFEE OR TEA**