



THE PINOT
affair



Showcasing the Pinot Noir grape in the Niagara region.
In partnership with Coyote's Run Estate Winery.

Carpaccio of Cheval

pickled tongue | bloomy rind "Buffalo Bliss" cheese
triple crunch mustard

Roasted Breast of Duck

choucroute | rainbow swiss chard gnocchi
brandy cherry jus

Honey Roasted Apple Bavarian

"AG Busy Bee" Honey | chili pumpkin seed crumble
bourbon butterscotch

Beverage Pairings

Selected to complement today's menu

Bachelor Pinot Noir 2015

Coyote's Run Black Paw Vineyard Pinot Noir 2013

Henry of Pelham Ice Cuvée Rose Sparkling

Food \$58

Beverage Pairings \$40