3 COURSES | \$45 Wine/Cocktail Pairing (optional) | \$25

SMALL PLATES Harvest Salad 🖗 Lemon Butter Scallops \$8 surcharge grilled squash, dried cranberries, couscous, pumpkin seeds, prosecco vinaigrette four beurre blanc Japanese scallops, asparagus suggested pairing Bellenda 'Fratelli Cosmo' Prosecco DOC suggested pairing Grizzli Winery Muscat White Wine Spicy Caprese Oyster Mushroom GF Q parmesan tofu aioli suggested pairing Grizzli Winery Muscat White Wine suggested pairing Italian 75 Cocktail Carrot Soup with Truffle Oil GF 🗫 suggested pairing Grizzli Winery Viognier White Wine LARGE PLATES Bison Ossobuco Roasted Duck Leg GF \$20 surcharge fig red wine jus, butternut squash risotto, seasonal vegetable, orange gel gnocchi, red wine jus suggested pairing Grizzli Winery Meritage Red Wine suggested pairing Grizzli Winery Meritage Red Wine Kabocha Squash Cappelleti 🐶 Helen's Pink Pasta handmade cappelletti pasta, cashew cheese, Inspired by Grandma Helen's love for pink rose sauce beet infused semolina pasta, seafood medley, tomato basil ragout, Sicilian olive oil, suggested pairing Grizzli Winery Amaajiu White Wine | Natural Wine italian import fresh burrata Enhancements -*option for gluten free pasta suggested pairing Grizzli Winery Amaajiu White Wine | Natural Wine 5oz Butter Lobster Tail + 38 120g Italian Import Fresh Burrata + 21

DESSERTS

15	Artisan Cheese Plate	16
	three cheeses, preserve, toasted crostini	
	suggested pairing Grizzli Winery Gewürztraminer Icewine	
13	Gelato or Sorbet	12
	Seasonal flavours (2 scoops of choice)	
	suggested pairing Grizzli Winery Sauvignon Blanc Icewine	
		three cheeses, preserve, toasted crostini suggested pairing Grizzli Winery Gewürztraminer Icewine 13 Gelato or Sorbet Seasonal flavours (2 scoops of choice) suggested pairing

Rosemary Potato Frites

+ 12