

perspectives
Clifford Lyness, Cuisine

 IN LOVE

Wild mushroom and truffle soup

morel dust, seared diver scallop
NV CHAMPAGNE, NICOLAS FEUILLATTE, CHOUILLY, FRANCE



Foie gras and duck confit pressed pâté

apple gelée, candied pistachios
95 RIESLING AUSLESE, WEHLENER SONNENUHR, MOSEL, GERMANY



Black currant and vodka granite



Demi rack of lamb

sunchoke and late harvest wine risotto, oven
roasted baby carrots and port tawny reduction
05 MARGAUX AC, CHATEAU MONBRISON
BOUQUET, BORDEAUX, FRANCE
or

Maple glazed guinea fowl

white asparagus, roast fingerling potatoes
truffled honey caramel
07 PINOT NOIR, GIRASOLE VINEYARDS
MENDOCINO VA, CALIFORNIA
or

**Butter poached lobster and
veal medallion**

Beluga lentils, tarragon butter
oven roasted cherry tomatoes
08 PINOT GRIS, BARREL AGED, INNISKILLIN
VQA NIAGARA PENINSULA, CANADA



To share..

pecan crumble with blue benedictine
ashed goat cheese with dwarf raspberry
Oka brûlée with warm country bread
07 CABERNET FRANC LATE HARVEST, CAVE SPRING,
VQA NIAGARA PENINSULA, CANADA
or

Two sweet

caramel apple and walnut tatin
Valrhona chocolate ganache heart, espresso
mousse, velour passion fruit sorbet with gold leaf
NV ICE CUVÉE SPARKLING, PELLER ESTATE,
VQA NIAGARA PENINSULA, CANADA



Coffee or tea

\$85.00
With wine flight plus \$89
Sommelier ~ Rene J Wallis