



tastemakers

DINNER

✦ SATURDAY, APRIL 20 ✦

ARUGULA & PEAR SALAD WITH GOAT CHEESE

TOASTED PINE NUTS, SHALLOTS, AGAVE, OLIVE OIL, DIJON MUSTARD SEED,
AND WINE VINEGAR DRESSING

SAUVIGNON BLANC, DOG POINT, MARLBOROUGH, NEW ZEALAND

SMOKED MUSHROOM RAVIOLI

CREAMY PASTA WITH SHARP ASIAGO, PARMESAN, ROMANO CHEESES, TRUFFLE OIL

ROSSO DI TOSCANA, IL POGGIONE, TUSCANY, ITALY

RACK & TENDER

PAN SEARED BEEF TENDERLOIN PAIRED WITH JUNIPER BERRY SPICED ONTARIO
RACK OF LAMB, CHIVE CROQUET POTATO, GRILLED ASPARAGUS POINTS, ESPRESSO
ROASTED BABY CARROTS, HORSERADISH BALSAMIC SAUCE

MALBEC, CATENA VISTA FLORES, MENDOZA, ARGENTINA

CARAMELIZED PHYLLO-LAYERED MAPLE BRÛLÉE

FRESH RASPBERRIES

LATE HARVEST, CAVE SPRINGS 'ENDLESS SUMMER' RIESLING, NIAGARA

VEGETARIAN OPTION AVAILABLE UPON REQUEST