TASTE.. Niagara, Ontario, Canada

~Amuse ~ From the Garden~

**Spring Asparagus and Wild Nettle Soup~**
- Morel Panna Cotta
  *Artist Series ‘Limited Edition’ Pinot Gris 2010*

**Foie Gras and Chicken Liver Parfait~**
- Rhubarb Jelly and Ciabatta Soldiers
  *Artist Series ‘Limited Edition’ Gewurztraminer 2011*

**Janssen Farm White Asparagus~**
- **Crispy Egg Yolk and Bacon Ice Cream**
  - Trius Barrel Fermented Chardonnay 2011

~Seasonal Wine and Fruit Popsicle~

**Ontario Heritage Dry Aged Beef Tenderloin ~**
- Foraged Ontario Vegetables and Buttermilk Onion Rings
  *Trius Cabernet Sauvignon 2011*
  
  OR

**Organic Char Filet ~**
- Sweet Pea Ravioli, Spring Asparagus, Bok Choi
- Butter Poached Lobster and Sweet Pea Espuma

**Butter Tart Filled Puff Pastry~**
- Candied Walnuts and Walnut Ice Cream
  *Showcase Vidal Icewine 2010*

5 Course without wine  95/person
With wine pairings  130/person
Petit Fours
With unscripted wine pairings  140/person