



GRAZERS

FRESH LOCAL SAVOURY

PACIFIC WINE & SPIRITS DINING SERIES

WELCOME DRINK

GÉRARD BERTRAND 'PAPILOU' SPARKLING ROSÉ 2021

Lively and elegant, this pét-nat-style rosé offers vibrant aromas of wild strawberries, raspberry, and rose petals. Crisp acidity and fine bubbles enhance bright red fruit flavors, with subtle citrus and minerality adding depth.

Refreshing and beautifully balanced, it's a delightful expression of natural winemaking.

.....

APPETIZERS (PASSED)

ROASTED PEAR & BRIE TRIANGLES IN FILO WITH SASKATOON BERRY COMPÔTE V

.....

FIRST COURSE

FILLET OF SABLEFISH GF

Sauce Marseillaise, braised fennel & wilted greens

Wine pairing: Gérard Bertrand Héresie White 2022

Fresh and expressive, this aromatic white blend offers bright citrus, white peach, and floral notes. Lively acidity enhances its crisp minerality, while subtle hints of tropical fruit add depth. Elegant and refreshing, with a smooth, lingering finish.

.....

SECOND COURSE

SUPREME OF QUAIL WITH PURÉE OF CELERY ROOT GF DF

Petit celery batons, Tuscan greens

Wine pairing: Gérard Bertrand Domaine de l'Aigle Pinot Noir 2022

Elegant and refined, this cool-climate Pinot Noir opens with aromas of ripe cherry, wild berries, and subtle floral notes. The palate is silky and well-balanced, with bright acidity, soft tannins, and hints of spice and earth. A long, smooth finish highlights its depth and finesse.

.....

THIRD COURSE

ALBERTA LAMB RACK & BRAISED OSSO-BUCCO DONE TWO WAYS GF

Goat cheese and olive & herb infused polenta

Medley of spring vegetables

Wine pairing: Gérard Bertrand Château l'Hospitalet Grand Vin Rouge 2021

Rich and full-bodied, this exceptional blend reveals deep aromas of blackberries, plum, and garrigue herbs. Velvety tannins frame layers of dark fruit, spice, and subtle oak, leading to a long, elegant finish. A true expression of Mediterranean terroir with depth and complexity.

GF = Gluten-Friendly DF = Dairy-Friendly V = Vegetarian VE = Vegan



GRAZERS

FRESH LOCAL SAVOURY

PACIFIC WINE & SPIRITS DINING SERIES

DESSERT

FRENCH FRUIT TARTLET V

Vanilla bean custard, almond paste & apricots

*Wine pairing: Henry of Pelham Riesling 2019 Ice Wine
Lusciously rich yet beautifully balanced, this Riesling Ice wine bursts with
intense flavors of honeyed apricot, ripe peach, and candied citrus.
Vibrant acidity cuts through the sweetness, adding freshness and elegance to
the long, silky finish. A true Canadian classic.*

.....

DARK ROAST COFFEE OR TEA BOX SELECTION

See next page for alternate dietary menu, available by pre-order only.

THANKS TO:



PACIFIC
WINE & SPIRITS



GÉRARD BERTRAND
L'ART DE VIVRE LES VINS DU SUD

GF = Gluten-Friendly **DF** = Dairy-Friendly **V** = Vegetarian **VE** = Vegan



GRAZERS

FRESH LOCAL SAVOURY

PACIFIC WINE & SPIRITS DINING SERIES

Alternate Dietary Menu.
Available by pre-order only.

FIRST COURSE

BRAISED FENNEL BULB GF V

Sauce Marseillaise, braised fennel & wilted greens

Wine pairing: Gérard Bertrand Héresie White 2022

Fresh and expressive, this aromatic white blend offers bright citrus, white peach, and floral notes. Lively acidity enhances its crisp minerality, while subtle hints of tropical fruit add depth. Elegant and refreshing, with a smooth, lingering finish.

.....

SECOND COURSE

CAULIFLOWER STEAK WITH PURÉE OF CELERY ROOT GF DF

Petit celery batons, Tuscan greens

Wine pairing: Gérard Bertrand Domaine de l'Aigle Pinot Noir 2022

Elegant and refined, this cool-climate Pinot Noir opens with aromas of ripe cherry, wild berries, and subtle floral notes. The palate is silky and well-balanced, with bright acidity, soft tannins, and hints of spice and earth. A long, smooth finish highlights its depth and finesse.

.....

THIRD COURSE

WILD MUSHROOM RISOTTO WITH MEDLEY OF SPRING VEGETABLES GF DF V VE

Wine pairing: Gérard Bertrand Château l'Hospitalet Grand Vin Rouge 2021

Rich and full-bodied, this exceptional blend reveals deep aromas of blackberries, plum, and garrigue herbs. Velvety tannins frame layers of dark fruit, spice, and subtle oak, leading to a long, elegant finish. A true expression of Mediterranean terroir with depth and complexity.

.....

DESSERT

MARKET BERRIES WITH SORBETTO GF DF V VE

Wine pairing: Henry of Pelham Riesling 2019 Ice Wine

Lusciously rich yet beautifully balanced, this Riesling Ice wine bursts with intense flavors of honeyed apricot, ripe peach, and candied citrus. Vibrant acidity cuts through the sweetness, adding freshness and elegance to the long, silky finish. A true Canadian classic.

GF = Gluten-Friendly DF = Dairy-Friendly V = Vegetarian VE = Vegan