



# 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.

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### APPETIZERS (PASSED)

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

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### 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.*

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### 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.*

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### 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



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## 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.*

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### **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

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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.*

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### 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.*

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### 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.*

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### 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.*

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