

CONVERSATE
STEAK & SEAFOOD

WINE DINNER
FEATURING
SOUTHBROOK
ORGANIC VINEYARDS

FIRST COURSE – *Sea Scallop*

Bone Marrow. Ontario Mushroom Duxelle. Pickled Shallot.
Micro Herb Salad. Smoked Red Pepper Oil.
2022 Triomphe Orange

SECOND COURSE – *Lobster Tail*

Butter Poached. Green Pea & Celeriac Purée.
Shaved Fennel & Radish. Citrus Beurre Blanc.
2022 Laundry Riesling

THIRD COURSE – *Duck Breast*

Crispy Skinned. Ricotta Gnocchi.
Cherry Gastrique. Crispy Shiitakes.
2021 Triomphe Pinot Noir

FOURTH COURSE – *Ontario Prime Ribeye*

Dry Aged. Potato Gratin. Spring Vegetables.
Truffle Cabernet Reduction. Crispy Wild Leeks.
2021 Estate Cabernet Franc

FIFTH COURSE – *Pavlova*

Macerated Red Berries. Whipped Mascarpone. Mint Berry
Compote. Callebaut Chocolate Gelato.
Whimsy! La Nuit Tombante

SOUTHBROOK
VINEYARDS 

April 16, 2026 at 6pm

\$165 Per Person. Taxes & Gratuity Not Included.
All Produce, Beef & Duck Locally Sourced