



WAGJAG

Amuse

CRISP ARTICHOKE HEART, lemon aioli, tomato soffritto and shaved parmigiano

Appetizer Duo

BEEF CARPACCIO, dry aged beef tenderloin, lemon truffle dressing, arugula and parmigiano

And

BUFALA MOZZARELLA, roasted squash, arugula pesto, pickled red onion, currant,
herb cress and olive oil

Wine Pairing: Pinot Grigio, 2016, Giusti, Italy 2016

Pasta Course

HANDMADE CARMELA PASTA, mixed mushroom ricotta filling, porcini ragu, ricotta salata,
basil cress

Main Course

N.Y. STRIPLOIN, grilled California cut, roasted shallot jus, sautéed greens, crisp parmigiano
& herb polenta

Wine Pairing: Malbec, 2014 "Flor de Cardon", Anko, Argentina

BRANZINO, fregola pasta, fresh seafood, tomato fish stew, clams, cherry tomatoes

ORGANIC CHICKEN, roasted half chicken, Yukon gold purée, porcini mushroom fricassee,
crisp potato and herb cress

Wine Pairing: Chardonnay, 2015, "My Way" Megalomaniac, Niagara Peninsula

Dessert

Samples platter of our best house made desserts to share

Wine Pairing: Special Select Late Harvest Vidal, Henry of Pelham, Niagara Peninsula