

## Reception

BLUE CHEESE AND PEAR TART | RISOTTO WITH ASPARAGUS | SAUSAGE ROLLS

*Blue Mountain Brut*

1

LOBSTER BISQUE

*2011 Sandhill Small Lots Viognier Osprey Ridge Vineyard*

2

BEET & SHAVED PARMESAN SALAD | MUSSELS MARINIÈRE | SCALLOP & ONION TART

*2008 Joseph Drouhin Chablis Grand Cru Vaudésir*

3

HALIBUT WITH GRIBICHE | COQ AU VIN ROUGE | LAMB SHANK MORROCAN FLAVOURS

*2007 Long Shadows Pedestal Merlot*

## Dessert Trio

CREME BRULÉE | ALMOND SHORTCAKE WITH RASPBERRIES | WELL OF LOVE

*2011 Mission Hill Reserve Riesling Icewine*

**LA CIGALE**  
FRENCH BISTRO

HOSTESS | *Brigitte Rayé*

CHEF DE CUISINE | *Kevin Rayé*

FEBRUARY 18 2013

