

# PAIRINGS

KIJU'S 8 COURSE  
WINE PAIRING

MAY 26, 2024

6PM-9PM

## COURSE ONE

Shrimp & Grits - Double smoked bacon,  
Chedd'Or Fromage Blanc, fennel fronds

### WINE PAIRING

Brancott Marlborough, Sauvignon Blanc  
*New Zealand*

## COURSE TWO

Roast sweet corn bisque, charred corn, basil oil,  
fennel seed tuille, tempura lobster

### WINE PAIRING

Noble Vines 446, Chardonnay  
*USA*

## COURSE THREE

Rocket & Endive Salad - pea purée, pea sprouts,  
mascarpone, Cara Cara oranges, truffled honey  
dressing

### WINE PAIRING

Mercato Compass, Rosé  
*Nova Scotia*

## COURSE FOUR

Pan Seared Point Aconi Halibut - littleneck clam  
sauce, maitake risotto, Espresso BellaVitano,  
charred asparagus, shaved truffle

### WINE PAIRING

Protea, Sauvignon Blanc  
*South Africa*

## COURSE FIVE

Palate Cleanser - Peach Bellini Granita

## COURSE SIX

Pan Blackened Beef Tenderloin - Balsamic beurre  
Blanc, Saint Agur thyme crumble, pommes paillason,  
braised Brussels sprouts

### WINE PAIRING

Carmen Gran Reserva, Cabernet Sauvignon  
*Chili*

## COURSE SEVEN

Trio of Atlantic Canadian Cheeses - grape chutney,  
sugared berries, seeded crisps

### WINE PAIRING

Jost Founders Red, Blend  
*Nova Scotia*

## COURSE EIGHT

Lemon & Blackberry Eton Mess, white chocolate  
pearls, candied blueberries, mint

### WINE PAIRING

Bend in the River, Riesling  
*Germany*

**125.00 per person**

+ tax and gratuity

Executive Chef - Shaun Zwarun  
Food & Beverage Manager - Willis MacLean