

PAIRINGS

A SIX COURSE JOURNEY

*includes six 3oz
wine pairings*

Kiju's

JANUARY 23RD
6:00PM

\$115
+ taxes & gratuity

LIMITED SEATING BY RESERVATION ONLY

902-562-6220



KIJUS.COM

PAIRINGS

A SIX COURSE
JOURNEY

COURSE ONE

Sweet potato spinach galette, braised leg of Nova Scotia lamb, cranberry port jus, micro sprout salad

WINE PAIRING

Campo Viejo Rioja Reserva
Tempranillo, Spain

COURSE TWO

Torched Sea scallops, charred tomato beurre blanc, goats cheese snow, chive oil, pink peppercorns

WINE PAIRING

Saint Clair
Sauvignon Blanc, New Zealand

COURSE THREE

Butternut squash bisque, island maple, roast crab apple, pumpkin spice crème fraîche

WINE PAIRING

Dr Zenzen Dreams Blue
Riesling, Germany

COURSE FOUR

Caramelized bosc pear, Dragon's Breath Blue cheese croquette, baby greens, toasted quinoa, Fortress rum, honey vinaigrette

WINE PAIRING

Our Story Charming White
Gewurztraminer, Canada

COURSE FIVE

Roast local turkey, truffled gravy, roast acorn squash, heirloom carrots, cherry brioche dressing, brown butter whipped potatoes, mango brown sugar cranberry sauce

WINE PAIRING

Louis Latour
Pinot Noir, France-Burgundy

COURSE SIX

Amarena cherry cannoli, candy cane mousse, glazed fig

WINE PAIRING

Taylor Fladgate Late Bottled Vintage
Port, Portugal

Executive Chef - Shaun Zwarun

Wine Pairing - Jeff Deleskie & Willis MacLean