

SIX DEGREES OF SPRING
PAIRINGS

*includes six 3oz
wine pairings*

Kiju's

APRIL 17TH

\$115

+ taxes & gratuity



LIMITED SEATING BY RESERVATION ONLY

902-562-6220

KIJUS.COM



PAIRINGS

SIX DEGREES
OF SPRING

COURSE ONE

Amuse Bouche

Single chilled Dingwall oyster, Rebel Rosé & shallot mignonett

WINE PAIRING

Chereau Carre La Griffe, Muscadet

COURSE TWO

Appetizer

Duck Confit, creamy polenta, pickled fennel, black cherry mostrada

WINE PAIRING

Acrobat Oregon, Pinot Noir

COURSE THREE

Soup

Spring pea bisque, Grana Padano, lemon, chives

WINE PAIRING

Cloudy Bay, Sauvignon Blanc

COURSE FOUR

Salad

Crisp greens & Urban Micro green sprout salad, lobster croquette, cranberry maple vinaigrette

WINE PAIRING

Yalumba Viognier

PALATE CLEANSER

Cucumber & wild mint granite

COURSE FIVE

Main Course

Pan seared Point Aconi halibut, smashed baby potatoes, green bean & local oyster mushroom ragout, warm Cape Breton mustard pickle chow

WINE PAIRING

Shelter Bay Marlborough, Sauvignon Blanc

COURSE SIX

Dessert

Strawberry Fields
Buttermilk biscuit, lemon curd, sugar spiked strawberries, whipped mascarpone cream

WINE PAIRING

Benjamin Bridge Nova 7