

STONE EAGLE

- WINERY -

THE CHEF & SOMMELIER'S TABLE

FIRST COURSE

Blue Fin Tuna Crudo

Compressed watermelon, shiso, pickled Niagara shallots,
chili oil, puffed arborio rice

SECOND COURSE

Hand-Cut Tagliolini

Sweet Niagara corn, saffron butter, Parmigiano Reggiano,
crispy pancetta, Estate edible flowers

- INTERMEZZO -

THIRD COURSE

Ontario Lamb Rack

White bean purée, stuffed zucchini blossom,
salsa verde, natural lamb jus

FOURTH COURSE

Lemon Semifreddo

Limoncello blueberries, toasted almond crumble, basil

