

THE  
WELLINGTON  
GASTROPUB

VALENTINES DINNER

*beer + cheese bread*  
*vegetable dips + buttermilk dip*  
*Whitecap Sparkling, Hinterland, P.E.C. 2016*

FIRST

YELLOW FIN TUNA + WEST WELLINGTON LONZA  
gribiche sauce, brioche, arugula  
*Sancerre Rose,*  
*Daniel Chotard, Loire, France, 2016*

OR

ROASTED + MARINATED VEGETABLES  
Laurentian buffalo mozzarella, hazelnuts, preserved lemon  
*Gelber Muskateller 'Kroissberg',*  
*Zahel, Vienna, Austria, 2016*

SECOND

CRAB CAKE  
stewed leeks + tomato, pickled fennel  
*Friulano,*  
*Venica + Venica, Collio, Italy, 2015*

OR

DUCK BROTH  
partisienne gnocchi, shaved brussels, heirloom carrots  
*Cotes du Jura,*  
*Jean Bourdy, Jura, France, 2014*

THIRD

72 HOUR SHORTRIB  
cheddar + potato pierogi, cauliflower puree,  
le coprin mushrooms, Perigieux sauce  
*Frappato / Nero d'Avola 'SP68',*  
*Occhipinti, Vittoria, Sicily, Italy, 2016*

OR

SEA SCALLOPS  
Fogo brandade agnolotti, lobster sauce  
*Bourgogne Blanc,*  
*St. John, Burgundy, France, 2015*

FOURTH

COCONUT + LIME PANNA COTTA  
meringue, passion fruit curd, pomegranate  
*Vidal Ice Wine*  
*Southbrook Winery, Niagara-on-the-Lake, 2006*

OR

MILK CHOCOLATE - HAZELNUT MOUSSE BAR  
salted caramel, hazelnut praline  
*'Solera 1927' Montilla-Moriles,*  
*Alvear, Montilla, Spain*

\$85 Food

\$38 Wine