Mission Hill Family Estate Legacy Dinner
February 15

Amuse Bouche

Stuffed Crimini Mushrooms
Ricotta, roasted pecans, pickled onions, pears salsa, peach sauce

Paired with:
EXhilarat!on Brut

Appetizer

Seared U10 Scallops
Sautéed zucchini, smoked peppers, butter & lime sauce, garlic crostini

Paired with:
Perpetua, Chardonnay 2016

Entrée

Brome Lake Duck Breast
Pepper crusted skin, green pea puree, confit tomatoes, foie gras sauce

Paired with:
Quatrain, Red Blend 2013

Dessert

Sweet & Savoury Montage
Dark chocolate cake, tamari almond crisp, chocolate ganache,
salted butter caramel

Paired with:
Compendium, Bordeaux Blend 2013

"Canada's most elevated dining experience."
Eagle's Eye Chef Nassim Meddane