

Appetizers

Pan Seared Crab Cakes

served with greens in balsamic vinaigrette and a spicy chipotle aioli
small 8- regular 14-

WINE SUGGESTION : CHARDONNAY, PINOT GRIS, RIESLING

Warm Pear Tart

Oven baked puff pastry topped with cambozola cheese and a white wine poached pear
served with a walnut vinaigrette tossed greens and toasted walnuts
small 8- regular 14-

WINE SUGGESTION : CHARDONNAY, PINOT GRIS, PINOT BLANC

Pan Seared Fanny Bay Oysters

celery root rémoulade & crisp apple salad
small 7- regular 13-

WINE SUGGESTION : SPARKLING, SAUVIGNON BLANC

Mesclun Salad

warm bacon vinaigrette & a croustini topped with a soft poached egg
small 6- regular 10-

WINE SUGGESTION : MERLOT, PINOT NOIR

Alchemist French Onion Soup

topped with a gruyère cheese crouton
small 7- regular 12-

WINE SUGGESTION : MERLOT, PINOT NOIR, CHARDONNAY

Sautéed Scallops and Local Spot Prawns

cauliflower pure & petite salad
small 10- regular 14-

WINE SUGGESTION : PINOT GRIS, SPARKLING, CHARDONNAY

Chicken Liver Pâté

with apricot & vanilla bean compote
Rocky Mountain crisps
small 6- regular 11-

WINE SUGGESTION : MERLOT, CABERNET FRANC, CABERNET SAUVIGNON

Alchemist Cheese Fondue

a mix of swiss emmenthaler & gruyère cheeses with bread for dipping
for two 20- for four 40-

WINE SUGGESTION : CHARDONNAY, RIESLING