

THURS, OCT 16TH | 6PM
Exclusive Paired Six Course Dinner
Hosted by Francesco Pineider, Global Brand Manager

FERRAGAMO FAMILY ESTATES

First Course

Scallop Crudo, citrus oil, micro herbs

Paired with: Lamelle IGT Toscana 2024

Crisp Tuscan Chardonnay meets the freshness of Nova Scotia waters.

Second Course

Benchmark Angus Beef Tartare, egg yolk, truffle, potato crisp

Paired with: Pian di Nova IGT Toscana 2022

Syrah/Sangiovese blend adds spice & lift to rich Alberta Angus.

Third Course

Wild Mushroom Risotto with Pecorino & Alberta herbs

Paired with: Borrigiano IGT Toscana 2023

Youthful, fruit-forward red plays against earthy Alberta mushrooms.

Fourth Course

Braised Alberta Short Rib, rosemary polenta, natural jus

Paired with: Il Borro IGT Toscana 2020 (3L showcase)

Iconic Super Tuscan mirrors the depth & structure of Alberta beef.

Fifth Course

Alberta Striploin with Tuscan olive oil & porcini butter, Chef Vegetable

Paired with: Pinino Brunello di Montalcino DOCG 2020

Grand Brunello meets the boldest Alberta expression — a powerful close.

Sixth Course – Finale

Selection of Fine Cheeses, fig jam & walnuts

Paired with: Pinino Rosso di Montalcino DOC 2022

Bright, red-fruited Sangiovese cuts through the richness of the cheese selection.

IL BORRO
TOSCANA

PININO
1874 • MONTALCINO

MODERN STEAK
STEPHEN AVENUE

 DRC
IMPORTS

WE ARE ABLE TO ACCOMMODATE MOST DIETARY RESTRICTIONS, INCLUDING GLUTEN & LACTOSE INTOLERANCE. PLEASE INQUIRE WITH YOUR SERVER. *
PLEASE BE ADVISED THAT CONSUMING RAW OR UNDERCOOKED FOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. NOT ALL INGREDIENTS LISTED IN MENU DESCRIPTION