



**Modern Steak welcomes  
Chateau Peyrassol's  
Remy Sarrazin North American Export Director**

**COURSE ONE**

Goats Cheese Salad  
**Pairng: Peyrassol IGP Mediterranee Rose**

**COURSE TWO**

Yucatan Shrimp Cocktail  
**Pairng: Commandeur Rose Cotes du Provence**

**COURSE THREE**

Pea & Scallop Risotto  
**Pairng: Chateau Peyrassol Cotes du Provence**

**COURSE FOUR**

Petite Filet Neptune  
**Pairng: Peyrassol Le Clos Rose Cotes du Provence**



\$129 plus gratuity & gst

**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 \* one cheque per table -20% gratuity on tables of 6 or more**