

Discovery Menu

intro *We are pleased to introduce our new "Discovery Menu" – an artistically crafted collection of small tasting courses that are selected by Chef Romain Riva and prepared nightly.*

the offer *This offering is our personal recommendation for adventurous and food-savvy diners. We strive to provide innovative menu offerings and allow you the luxury of a pleasant surprise. This menu features the freshest seasonal ingredients of our many local agricultural suppliers. Constantly changing and challenging to produce, please consider:*

- the discovery**
- *This menu requires that all people at the table order it.*
 - *Please inform your server about any allergies or food limitations.*
 - *Let us surprise you. Each course will be described when it is presented.*
 - *This menu is offered on all nights except Saturday. Based on the availability of products, there may be certain nights where this menu cannot be offered.*

the reason *Over our eight years since opening, we have found that our guests – and our culinary team – both respond best when inspired. For our guests, it is the choice of taking a "beau risque" – of trying something new and unique. For our culinary team, their goals of innovation and creativity are rewarded by your approval and satisfaction.*

Enjoy.

the hosts *Robert Milling and Lynn Berthiaume
Innkeepers*

**reccomended
wine**

<i>Reds</i>	<i>Whites</i>
<i>Shiraz, McLaren Vale, Rockbare</i> 54	<i>Sancerre, Domaine de la Moussière</i>
<i>Château Rocher Corbin, Montagne</i>	<i>Alphonse Mellot</i> 52
<i>Saint-Emilion</i> 58	<i>Chardonnay, McLaren Vale, Rockbare</i> 52
<i>Mas la Plana, Penedès, Miguel Torres</i> 89	<i>Bourgogne, Michel Bouzereau et fils</i> 60
<i>Osoyoos Larose, Le Grand Vin</i>	<i>Chateauneuf-du-Pape, Beaufort</i> 86
<i>Okanagan Valley</i> 98	
<i>Ice Cider</i>	<i>Porto</i>
<i>Part des Anges (glass)</i> 11	<i>Taylor 20 ans (glass)</i> 12

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25
extra on
dinner
packages

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