



# Feature Flavours Tasting Menu

TRAVEL THROUGH ALL 6 PROFILES

*Make it a Flavour Fest combo for \$30!*  
Includes tasting item + curated drink pairing

## **Pass The Salt | Eclipse**

**\$17.95** | Antipasto cured meats, marinated olives, anchovies, sundried tomato-pesto bocconcini cheese, pickled mushrooms and grilled asparagus.

*Pair with: Madri European Lager*

## **Savour The Moment | Maple Pub**

**\$17.95** | Wild Mushroom Flatbread: Mix of wild mushrooms sautéed with garlic and earthy herbs baked on flatbread with gruyere cheese, finished with fresh arugula.

*Pair with: Clarified New York Sour*

## **Seek Out Sours | Compass**

**\$17.95** | Mussels in lemongrass coconut broth with garlic, ginger, scallion, fresh cilantro and lime.

*Pair with: Tarragon Gin & Tonic*

## **Beyond The Bitters | Eclipse**

**\$17.95** | Duck Confit pink grapefruit and frisée salad with arugula, poached pear, walnuts and crumbled goat cheese.

*Pair with: Boulevardier*

## **Rich In Flavour | Compass**

**\$17.95** | House Smoked Pork Belly Slider Trio:  
1. BLT slider with avocado mayo. 2. Honey-hoisin glazed slider with pickled veg slaw, cilantro and sriracha aioli. 3. Maple BBQ slider with coleslaw and crispy onions.

*Pair with: Espresso Martini*

## **Taste The Treat | Maple Pub**

**\$17.95** | Strawberry Rhubarb Tart made with local rhubarb and topped with vanilla ice cream.

*Pair with: Strawberry Rhubarb Margarita*

**Try all 6 for a chance to WIN a brand new BBQ!**  
Show your completed pass to your server or front desk to enter.