

chef's weekly tasting menu

Enjoy our feature appetizer,
entree and dessert for \$39.99

maple poached rainbow **trout**
fennel slaw | kettle chips | maple dijon

Features Regal Point Elk Farm Maple Syrup

***Suggested pairing: 5 oz. XOXO
Pinot Grigio Chardonnay sparkling***



hot smoked pork **loin**
maple braised cabbage | fingerling potato
bacon jus

Features Kemble Mountain Maple Syrup

Suggested pairing: 4 oz. Tawse Pinot Noir



maple **chômeur**
vanilla gelato | pumpkin seed praline

Features Miners Maple Products

Suggested pairing: 1 oz. Trius Vidal Ice Wine



**Add the Cobble Beach Experience
to your meal for \$29.99 per person**

This includes:

- Chef's selection of amuse-bouche
- Glass of wine paired with your appetizer
 - Palate cleanser
- Glass of wine paired with your entree
- Glass of wine or specialty Cobble Coffee with your dessert

