



## THE CONFESSIOAL LOUNGE

### IN THE BEGINNING...

<b><u>SWEET PEAR Eau De Vie PAIRED WITH CHEESE PLATE</u></b>	3 for \$17
locally sourced Canadian cheeses served with homemade naan & crostini	5 for \$22
<b><u>JUCED UP VODKA PAIRED WITH SiN DIP DAILY PLATTER</u></b>	\$15
3 house-made dips served with homemade crostini and naan bread	
<b><u>JUCED UP GIN PAIRED WITH CROSTINI PLATTERS</u></b>	\$19
Roast Beef - SiN Gin marinated roast beef, horseradish, crème fraîche, triple crunch mustard or Smoked Salmon - Pastrami marinated smoked salmon, cream cheese, pickled shallots, capers	
<b><u>JUCED UP VODKA PAIRED WITH SiN PICKLED VEGGIES</u></b>	\$12
A selection of House-pickled veggies	
<b><u>PLUMP NECTARINE Eau De Vie PAIRED WITH DUCK PÂTÉ</u></b>	\$16
Duck liver pâté and House-made pickled vegetables	
<b><u>JUCY PEACH Eau De Vie PAIRED WITH SiN DEVILLED EGGS</u></b>	\$7
Free range local farm eggs on a fried leek nest, truffle oil, maple syrup	
<b><u>SUN-RIPENED YELLOW PLUM Eau De Vie PAIRED WITH SiN SAUSAGE SANDWICH</u></b>	\$17
Mustard bun, SiN Gin sausage, sundried tomato tapenade, cocktail sauce, Niagara Gold cheese	
<b><u>PLUMP NECTARINE Eau De Vie PAIRED WITH PERCH WELLINGTONS</u></b>	\$17
Baked Perch in puff pastry, carrot coleslaw, Kozliks Sweet and Smokey mustard	
<b><u>SWEET PEAR Eau De Vie PAIRED WITH CHARCUTERIE BOARD OF SiN</u></b>	\$35
Locally sourced cured meats and cheese served with pickles, dips, and our house-made naan & crostini	

## SECOND COMING

<b><u>CANADIAN WHISKY PAIRED WITH CAESAR SALAD</u></b>	\$14
Romaine wedge, crispy pork belly, Heritage Cheddar cheese	
<b><u>JUCY PEACH Eau De Vie PAIRED WITH HOUSE SALAD</u></b>	\$9
Boston lettuce, radish, kohlrabi, honey apple cider vinaigrette	
<b><u>JUCED UP GIN PAIRED WITH ASPARAGUS BISQUE</u></b>	\$15
Local asparagus, horseradish, fresh kohlrabi, nasturtium.	
<b><u>AMPLE APRICOT Eau De Vie PAIRED WITH VOL-AU-VENT</u></b>	\$14
PORK PUFF PASTRY- filled with pork belly, cocktail sauce, triple crunch mustard or MUSHROOM BEIGNET - Choux pastry with foraged mushrooms, Cream cheese, lumpfish caviar	
<b><u>SWEET PEAR Eau De Vie PAIRED WITH VENISON TARTAR</u></b>	\$16
Pickled shiitake, dried fig sauce, shallots, Niagara Gold cheese, pretzel bites	
<b><u>JUCED UP GIN Eau De Vie PAIRED WITH SUSAN'S SUMMER BORSCHT</u></b>	\$15
Foraged sorrel, beef stock, dill, yellow flesh potatoes, beets leaves	
<b><u>CANADIAN BRRRRBON PAIRED WITH ZUCCHINI FLOWER</u></b>	\$17
Oast beer battered zucchini flowers filled with Comfort Cream cheese and truffle honey	

# THE LAST SUPPER

<b>PLUMP NECTARINE Eau De Vie PAIRED WITH PERCH</b> Seared perch, leeks, whipped potatoes, onion crumble	\$22
<b>JUICED UP VODKA PAIRED WITH DUCK</b> Roasted young Zucchini, Barbz honey, black garlic bordelaise sauce	\$23
<b>PLUMP NECTARINE Eau De Vie PAIRED WITH PICKEREL</b> Local asparagus, shitake mushrooms, Niagara cherries ketchup	\$19
<b>CANADIAN BRRRBN PAIRED WITH WHISKY SHORT RIBS</b> Smoked and grilled fresh corn, sweet corn puree, SiN Canadian Whisky Demi-glace	\$29
<b>CANADIAN WHISKY PAIRED WITH CORNISH HEN</b> Boneless, stuffed, foraged morels mushroom, truffle roots puree, hen velouté, fresh truffle	\$27
<b>JUICED UP GIN PAIRED WITH RAVIOLI</b> Niagara Gold cheese filling, vegetable Demi-glace, roasted onions & potato espuma	\$19

## BLESSINGS

<b>CANADIAN WHISKY PAIRED WITH CHEESECAKE &amp; STRAWBERRIES</b> Comfort Cream cheese and white chocolate cheesecake, local strawberries marinated in SiN Canadian Whisky, strawberry gelato, strawberry & rhubarb compote	\$12
<b>SWEET PEAR Eau De Vie PAIRED WITH BOOZY BREAD PUDDING</b> Strawberry gelato, berry- Pear Eau de Vie sauce, sumac meringue	\$12
<b>JUICED UP VODKA PAIRED WITH CHERRY PAVLOVA</b> Pavlova filled with Niagara cherry custard, SiN Vodka preserved cherries, vanilla gelato	\$12

## TASTING EXPERIENCE

By reservation only

Aperitif Pairings:

Juiced Up Vodka - Canadian Whisky - Sweet Pear Eau De Vie - Juicy Peach Eau De Vie - Ample Apricot Eau De Vie

**4 courses - \$45**

**6 courses - \$69**

**8 courses - \$99**

<b>Venison Tartar</b> Pickled shiitake, shallots, Niagara Gold cheese, pretzel crumble	<b>Mushroom Beignet</b> Choux pastry with foraged mushrooms, Cream cheese, lumpfish caviar	<b>Oysters</b> Leek gazpacho, sriracha vinaigrette, Nasturtiums
<b>Asparagus Bisque</b> Local asparagus, horseradish, fresh kohlrabi, nasturtium	<b>Venison Tartar</b> Pickled shiitake, shallots, Niagara Gold cheese, pretzel crumble	<b>Mushroom Beignet</b> Choux pastry with foraged mushrooms, Cream cheese, lumpfish caviar
<b>Ravioli</b> Niagara Gold cheese, vegetable demiglace, onions and potato espuma	<b>Susan's Summer Borscht</b> Foraged sorrel, beef stock, dill, Golden heart potatoes, beets leaves	<b>Devilled Eggs</b> Free-range local farm eggs with duck pâté, truffle oil, maple syrup
<b>Cheesecake &amp; Strawberries</b> comfort cream cheese and white chocolate cheesecake, local strawberries marinated in SiN Canadian Whisky, strawberry gelato, strawberry & rhubarb compote	<b>Ravioli</b> Niagara Gold cheese, vegetable demiglace, onions and potato espuma	<b>Venison Tartar</b> Pickled shiitake, shallots, Niagara Gold cheese, pretzel crumble
	<b>Picklerel</b> Shiitake mushrooms, Asparagus, cherries ketchup	<b>Ravioli</b> Niagara Gold cheese, vegetable demiglace, potatoes and onions, potato espuma
	<b>Cheesecake &amp; Strawberries</b> Comfort cream white chocolate cheesecake, Whisky marinated strawberries, strawberry gelato, strawberry & rhubarb compote	<b>Duck</b> Cauliflower, Ontario peanuts, black garlic bordelaise sauce
		<b>Short Ribs</b> Corn, whiskey demiglace
		<b>Cheesecake &amp; Strawberries</b> comfort cream cheese and white chocolate cheesecake, local strawberries marinated in SiN Canadian whisky, strawberry gelato, strawberry & rhubarb compote