



Banville & Jones
WINE CO.

First Course

Domaine de la Vinconnière Muscadet Sèvre et Maine Sur Lie, France

with

Pan-seared Canadian scallops with corn succotash, green pea purée & arugula sprouts

Second Course

Strozzi Morellino di Scansano, Italy

with

House-made ricotta agnolotti in a fire-roasted tomato & basil sauce with lemon zest

Third Course

The Grinder Pinotage, South Africa

with

Braised Manitoba beef short ribs with natural jus, grilled cauliflower 'cous-cous,'
roasted baby carrots & Tamarack Farms rye berry risotto

Fourth Course

Casa Silva Late Harvest Sémillon Gewurztraminer, Chile

with

Peach galette with Fairtrade caramel sauce & house-made vanilla ice cream

\$95 per guest, all taxes & gratuities included

Please inform us of any allergies or dietary restrictions upon reserving your seat

Visit www.opentable.com/era-bistro or call 204-289-2190 to reserve