



CURATED FOUR COURSE DINNER

with wine pairings by

Banville & Jones
WINE CO.

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THURSDAY | APRIL 2 | 6:00PM

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FIRST COURSE

Blend of arugula & chicory leaves with fresh grapefruit & goat cheese
in a minted white balsamic vinaigrette

paired with Domaine de Grachies 2018 White Blend Gascogne IGT, France

SECOND COURSE

House-made mezzaluna pasta with shredded elk short rib ragu
over slow-roasted cherry tomatoes & basil

paired with Michele Chiarlo 2016 Cipressi Barbera d'Asti DOCG, Italy

THIRD COURSE

Grilled MB wild boar chops served over cumin-spiced Tamarack Farms quinoa
with roasted corn, black beans & salsa verde

paired with Casa Silva 2018 Los Lingues Carmenere Valle de Colchagua, Chile

FOURTH COURSE

Roasted figs with house marmalade, Ferris Farm honey & bee pollen

paired with Brown Brothers 2017 Orange Muscat & Flora Victoria, Australia

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\$75 per guest (plus taxes & gratuity)

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

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

www.erabistro.ca