

WINE

SPARKLING

NV CAVE SPRINGS BLANC DE BLANC

5OZ - \$17

WHITE

2021 PEARL MORISSETTE FOUQUE

5OZ - \$18

TENDER AND SHINING WITH VIBRANCY, A SILKY CARESS OF LUSH FRUIT & APPETIZING SALINITY

2019 PEARL MORISSETTE IRRÉVÉRENCE

5OZ - \$17

ENVELOPING AND FLORAL - A MORNING WALK IN A DEWY ORCHARD; SMOOTH, LIVELY, AND RICH ON THE PALATE

ROSE & RED

2021 PEARL MORISSETTE ROSELANA

5OZ - \$13

A ROSE FOR ALL SEASONS - VINOUS AND GIVING AT HEART, YET LIGHT FOOTED & GENTLE. VIBRANT, REVIVIFYING, IRRESISTIBLE

2021 PEARL MORISSETTE CHAMBOULÉ

5OZ - \$18

DELICATE AND LACY; AN EXPANSIVE BOUQUET OF DARK-RED FRUIT; RESONANT WITH DEEP FLAVOURS OF BLACK CHERRIES

AND LIQUORICE

DRINKS

MENU

RPM BAKEHOUSE

SOURDOUGH

WHIPPED GOAT CHEESE, RPM HONEY, COLD PRESSED HEMP OIL

TARTARE

YU RANCH SIRLOIN, SUNCHOKE, HAZELNUT, RADICCHIO
PAIRING: 2021 PEARL MORISSETTE ROSELANA \$13

GNOCCHI PARISIENNE

RUTABAGA, RAPINI, BROWN BUTTER
PAIRING: 2019 PEARL MORISSETTE IRRÉVÉRENCE \$17

BRAISED PORK

WHITE BEANS, PICKLED HABANADA
PAIRING: 2021 PEARL MORISSETTE CHAMBOULÉ \$18

TART TATIN

RUSSET APPLE, SWEETGRASS CUSTARD, FALSE CARDAMON
WHIPPED CREAM
PAIRING: NV CAVE SPRINGS BLANC DE BLANC \$17

SUGGESTED TO FINISH:

ROSSI D'ANGERA VARESE, ITALY
AMARO LAGO MAGGIORE (1.5OZ) \$16

DINNER

MENU