



JP FINE FOODS

# FOOD & WINE TASTING MENU

WINTER 2023





**JP FINE FOODS**

# Contact us to book your date or chat about the details.

905-482-3225 | [info@jpfinefoods.ca](mailto:info@jpfinefoods.ca)

Our Winter Tasting menu will run from **January 1st to March 31st** on a first come first serve basis.

This exclusive menu and wine pairing will take away the winter blues. There are a limited number of dates available for this special promotional tasting menu.

## **Included in the service:**

- ✓ **8 Course food and wine pairing (no one will go home hungry!)**
- ✓ **Sommelier to guide the wine tasting**
- ✓ **On site culinary team as well as a front of house service team**

Minimum 10 to a maximum of 14 guests

\$299 per guest

**Give us a call to see if we have a date free for you!**

[jpfinefoods.ca](http://jpfinefoods.ca)



# The Menu

## **Baby salt roasted beet / ricotta cheese foam / pine nuts**

\*Verdicchio – peach / apricot aromas mix well with ricotta and earthy notes of beets

## **Salmon tartare / fennel/fennel greens / lemon zest / salmoriglio / ash crackers**

\*Viognier – citrus, tangerine notes and richness of oak, butter texture, good with oils of salmon

## **Endive / arugula / radicchio / castelfranco / sorrel / radish / crispy parmesan / candied walnuts / mustard lemon dressing**

\*Riesling – subtle sweetness, unripened lime, pineapple will help cut the semi-sweet bitter leaves

## **Seared scallop / cannellini bean ragu / cherry pepper / crispy capers / lemon spheres**

\*Veneto Bianco (Garganega) apple, pear, yellow in colour, mineral notes, not acidic and compliments the scallop

## **Red wine sorbet / dehydrated orange**

\*Sparkling lily – citrus and stone fruit go well with reduced red wine, orange notes, bubbles enhance cool temperature and aid in cleansing the palette

## **Sundry tomato and spinach gnocchi / roasted pumpkin seeds / roasted squash / sage brown butter sauce**

\*Dolcetto d'Alba – perfect for savoury pasta dishes, nose fragrant with plum, peach and almond. Almond finish works well with the pumpkin seeds.

## **Sous vide veal tenderloin / cooked medium rare / ash chive / potato gratin / brussels sprouts / veal Jus**

\*Langhe – younger brother to Barolo, same grape slightly less tannin, will fair well with sous vide low temp, no char or caramelized cooking

## **Panna cotta / walnut / sage / blackberry / chocolate sphere**

\*Recioto – hint of cocoa notes, mostly blackberry jam, mixed berries and slight ginger on the nose allow for a perfect pair to the cooked cream, spice and cocoa