



BREAKFAST BUFFETS

Continental | minimum 10 | 25.00

house made granola & cereal, fresh seasonal fruit, pressed vanilla yogurt, Viennoiseries, multigrain toast, white toast, assorted bagels cream cheese, butter & fruit preserves, fruit juices, coffee & tea

Atlantic Breakfast | minimum 10 | 32.00

scrambled eggs, smoked bacon, breakfast sausages, fried potato hash, oven roasted tomato, house made granola & cereal, fresh seasonal fruit, pressed vanilla yogurt, Viennoiseries, multigrain toast, white toast, assorted bagels, cream cheese, butter & fruit preserves, fruit juices, coffee & tea

Executive Breakfast Buffet | minimum 10 | 52.00

ham & cheese frittata, smoked bacon, breakfast sausages, fried potato hash, oven roasted tomatoes, home-made baked beans, roasted mushrooms, house made granola & cereal, fresh seasonal fruit & berries, pressed vanilla yogurt, Viennoiseries, multigrain toast, white toast, assorted bagels, cream cheese, butter & fruit preserves, fruit juices, coffee & tea

BREAKFAST ENTRÉES

Buttermilk Pancakes | 12.00

blueberry maple syrup, fresh blueberries, cassis butter

Brioche French Toast | 18.00

fresh strawberry & screech compote, vanilla butter

Mushroom & Spinach Frittata | 18.00

creamy feta cheese

Atlantic Smoked Salmon Vol au Vents | 19.00

fresh dill, bechamel

ENHANCEMENTS

Atlantic Smoked Salmon & Bagels | 12.00

with pickled onions, caper berries, gherkins, chive cream cheese

House Made Granola & Fruit | 12.00

with seasonal fresh fruit & berries, pressed vanilla yogurt

Organic Oatmeal | 8.00

with bananas, brown sugar, condensed milk, dried fruit, maple syrup

Devilled Tomato & Eggs | 8.00

with oven dried tomatoes, soft boiled eggs, pickles

Smoked Bacon | 6.00

Breakfast Banger | 6.00

Fresh Fruit & Berries | 15.00

Assorted Gluten Free Breakfast Breads | 8.00

banana bread, muffins, toast, Danishes

PASTRIES & MORNING SWEETS

VIENNOISERIES | Per Person | Per Dozen

Croissant | v | 5.00 | 55.00

Pain au Chocolat | v | 5.50 | 60.00

Pain au Raisin | 5.50 | 60.00

Amandine | v | 7.00 | 78.00

BREAKFAST BREADS | Per Loaf

Banana Bread | v | 40.00

Blueberry Muffin | v | 45.00

Coffee Cake (10 slices) | v | 45.00

Cream Scones with Butter & Jam | v | 45.00

MORNING SNACKS | Per Dozen

Granola Bars | v, gf | 48.00

Energy Balls | vg, gf | 36.00

Cookies | v | 45.00

Brownies & Blondies | v | 48.00

BREAKFAST STATIONS

Omelet Station | 20.00

ham, mushroom, onion, leeks, spinach, egg white, cheddar, goat's cheese, tomato, chives, butter, olive oil, avocado oil

Waffle Station | 18.00

fresh buttermilk waffles, fresh fruit & berries, whipped cream, chocolate sauce, blueberry maple syrup, assorted fruit compotes

Crêpe Station | 18.00

fresh crepes, fresh fruit & berries, whipped cream, chocolate sauce, blueberry maple syrup, assorted fruit compotes

Harvest Station | 25.00

assorted breakfast dips and spreads, hummus, charred eggplant baba ghanoush, egg salad, potato salad, devilled tomato, boiled eggs, charcuterie, artisanal cheeses, chips, crackers, assorted dried fruit & preserves

Morning Energy Smoothie Station | 18.00

fresh seasonal fruit, organic plant-based protein powder, pressed yogurt, organic oat milk, hemp, pumpkin seeds, chia, walnuts, almonds

Hot Chocolate Station | 12.00

house made hot chocolate, marshmallow, rainbow sprinkles, smores, shaved dark chocolate, mint chocolate chips, caramelized bananas, salted caramel sauce

Pricing is per guest, with a minimum of 25.

There is an additional \$25/hour for service staff.

REFRESHMENTS

Fresh Brewed Coffee | 5.00

Assorted Tea | 5.00

Sparkling | Still Water | 330 ml - 5.00 | 750ml - 9.00

Fruit Juice | 5.00

Fresh Pressed Orange Juice | 9.00

Cold-Pressed Juice | mp

Milk | 4.00

BREAKFAST ON THE GO

SANDWICHES

Egg & Bacon | 9.00*fried egg, smoked bacon, cheddar, tomato jam, English muffin***Egg & Ham | 9.00***fried egg, smoked ham, cheddar, tomato jam, English muffin***Egg Whites & Spinach | 10.00***egg whites, wilted spinach, goat cheese, tomato jam, English muffin***Mushroom & Spinach | vg | 10.00***wild & tame mushrooms, spinach, vegan cheddar, English muffin*

WRAPS

Western | 14.00*scrambled eggs, peppers, ham, cheddar, onions, griddled potatoes***Atlantic Smoked Salmon | 18.00***dill butter scrambled eggs, tomato, cheddar, griddled potatoes***Mushroom | 18.00***wild and tame mushrooms, spinach, egg whites, tomato, griddled potatoes*

THEMED BREAKS

Cookie Jar | 19.00*assorted homemade cookies, chocolate fudge brownies***Cheese Selection | 16.00***assorted cheeses, fruits & preserves, dried fruit, breads, crackers***Admiral's Cheese Selection | 24.00***artisanal cheese selection, fresh fruit & berries, dried fruit, breads, crackers, pickles, olives***Health Smart | 25.00***cold-pressed juices, energy booster juices, energy balls, fresh crudité, assorted dips & breads***Sweet Tooth | 19.00***selection of mini desserts including tarts, macarons, choux buns, & cakes*

COLD-PRESSED JUICES

350 ML BOTTLES | minimum 6**Internal Youth | 11.00***carrot, red apple, green apple, lemon, ginger, turmeric***Detox Lemonade | 11.00***red apple, lemon, coconut, charcoal, maple syrup, aloe***Green Energy | 11.00***green apple, kale, celery, pineapple, lemon, lime, ginger***1 LITRE BOTTLES****Maritime Cider | 21.00****Lemonade | 21.00****Apple Cider | 21.00****Orange Juice | 21.00****Grapefruit Juice | 21.00**

WORKING LUNCH

SANDWICHES

select 3 | 21.00 per person

select 4 | 28.00 per person

minimum 10

Reuben

slow cooked brisket, Russian dressing, grainy mustard, gruyere, sauerkraut, brown bread

Egg Salad

pickles, celery, grainy mustard, bacon, tomato, lettuce

Mushroom Melt | v

sauteed mushroom, gruyere, bechamel, tarragon

Ham & Swiss

lettuce, tomato, peach mustard, gruyere

BLT

double smoked bacon, crisp lettuce, beefsteak tomato, citrus mayo

Chicken & Apple Salad

currant, grainy mustard, celery, tart apple, lettuce, tomato, tarragon

Roasted Chicken Club

bacon, lettuce, tomato, roasted tomato aioli

WORKING LUNCH

WRAPS

select 3 | 21.00 per person
select 4 | 28.00 pers person
minimum 10

Crispy Mushroom Wrap | v
truffle aioli, avocado, lettuce, tomato, pickled red onion

Shrimp Salad
cucumber, spicy mayo, lettuce, tomato, avocado

Buffalo Chicken Wrap
blue cheese ranch, crispy buttermilk fried chicken, lettuce, tomato

Steak & Cheese
marinated flank steak, chimichurri, pickled red onions, cheddar, lettuce, tomato jam

Grilled Vegetable & Goat Cheese | v
basil pesto, grilled & marinated vegetables, shredded lettuce, chickpea hummus, crumbled goat cheese

Smoked Salmon Cream Cheese | +2.00
cucumber, dill cream cheese, capers, red onion

Falafel Wrap | vg
tahini, tomato ezme, pickled turnips, cucumber, shaved cabbage

WORKING LUNCH

SALADS

+7.00 per person
minimum 10

Nova Scotia Organic Greens

assorted vegetables, pickles, toasted buckwheat, honey mustard vinaigrette, dill

Caesar Salad

double smoked bacon, brown bread croutons, creamy anchovy dressing, shaved parmesan

Chopped Salad

blue cheese, double smoked bacon, pickled red onion, ranch dressing, red radish, heirloom carrot ribbons, avocado, cherry tomato, iceberg lettuce, buttermilk ranch dressing

SOUP

+9.00 per person
minimum 10

Roasted Tomato & Fennel Bisque

pumpkin seed pesto, olive oil

Mushroom Velouté

porcini crema, chives

Curry Roasted Squash Soup

cilantro verde, cumin toasted buckwheat

Assorted Premium Mini Desserts | +10.00 per person

butter tarts, lemon meringue tarts, blondies, double chocolate brownies

PURCELL'S COVE LUNCH

55.00

minimum 15

Maryann's Brown Bread & Assorted Breads | v

salted butter

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Chop House Salad

pickled red onion, red radish, iceberg lettuce, chopped boiled egg, double smoked bacon, avocado, buttermilk ranch dressing

Or

Roasted Tomato & Fennel Bisque

basil pesto, olive oil, crème fraîche

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Nova Scotia Trout Niçoise

kalamata olive, green beans, cherry tomato, kombu poached new potato, soft boiled egg, crispy trout skin, Dijon vinaigrette, dill

Or

Prosciutto Stuffed Roast Chicken Supreme

basil pesto, asiago, fried polenta, ratatouille tomato ragu

Or

Curry Roasted Cauliflower | vg, gf

braised chickpea, caramelized fennel, pickled grape, cashew crema, cilantro

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Chocolate Torte

vanilla Chantilly, coffee syrup, blackberry compote

Or

Tart au Sucre

creme fraîche, blueberry preserve

MARITIME LUNCH

56.00 per person
minimum 15

Maryann's Brown Bread & Assorted Breads | v
salted butter

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Organic Nova Scotia Greens Salad | v
house made pickles & house dressing

Nova Scotia Seafood Chowder | gf
clams, haddock, Matane shrimp, bacon, biscuits

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Lobster Fish Cakes
Nova Scotia lobster, shrimp, haddock, celery root slaw, tartar sauce

Roasted Chicken Supreme
cheesy grits, chow chow

Roasted Butterball Potatoes
dulse butter, fine herbs

Seasonal Vegetables | v, gf

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Assorted Desserts | v

Freshly Brewed Coffee & Selection of Teas

WATERFRONT LUNCH

65.00

minimum 15

Jalapeno Corn bread

tequila lime butter

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Watermelon & Tomato Salad

whipped feta, red radish, cucumber, pickled red onion, mint, cilantro

Or

French Onion Soup

gruyere, croutons, veal broth

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Grilled Chimi Chicken

marinade chicken supreme, tomato rice & beans, chimichurri

Or

Tortellini in Brodo

braised lamb, charred onion jus

Or

Pork Belly & Scallops

slow cooked NS pork belly, Digby scallops, smoked carrot puree, piccalilli

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Key Lime pie

whipped cream, candied zest

Or

Pistachio & Olive Oil Cake

mascarpone whip, lemon marmalade, toasted pistachio

LIGHTHOUSE LUNCH

68.00

minimum 15

Maryann's Brown Bread & Assorted Breads | v
salted butter

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Heirloom Salad | v, gf
pickled red onion, pine nut basil pesto, toasted sourdough, whipped goat cheese, radish

Atlantic Caesar Salad | v
romaine, kale, garlic croutons, creamy garlic dressing

Mushroom Velouté | v, gf
wild & tame mushroom, porcini crema, chive

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Fresh Rigatoni Bolognese
ground beef, pancetta, San Marzano tomatoes, fresh parmesan

Chicken Schnitzel
brown butter, shallots, capers, lemon

Roasted Atlantic Salmon Hodge Podge
root vegetables, dill cream, nugget potatoes

Roasted Roots & Herbs | v, gf

Seasonal Vegetables | v, gf

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Assorted Desserts V

Freshly Brewed Coffee & Selection of Teas

STARBOARD SERVICE

68.00

minimum 15

Maryann's Brown Bread & Assorted Breads | v
salted butter

—

Seafood Chowder | gf
Matane shrimp, clams, haddock, buttermilk biscuit

Organic Green Salad | v
assorted vegetables, pickles, honey mustard

—

Beef Bourguignon
mushrooms, pearl onions, root vegetables

Fusilli Verde | v
broccoli, spinach, zucchini, basil pesto, pine nuts

—

Creamy mashed potatoes | gf

Seasonal Vegetables | v, gf

—

Assortment of Mini Desserts | v

INDIAN MENU

68.00

minimum 15 | 68.00

Garlic Naan

Minted Raita & Mango Chutney

Vegetable Pakora

chickpea flour, seasonal vegetable

Saag Paneer

spinach, onion, firm pressed paneer,

Butter Chicken

tomato gravy, braised chickpea, yogurt, cilantro

Biryani Rice

fried onion, cilantro, cardamom, cinnamon

Gulab Jamun

rosewater syrup, semolina doughnut

KOSHER MEAL OPTION

Kosher menu's are available upon request and are thoughtfully prepared by Chabad - ROHR Family Institute.

THE MARINER'S BUFFET

72.00

minimum 15

Bread & Salted Butter

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Organic Nova Scotia Greens

pickled and fresh vegetables, honey mustard vinaigrette, dill, toasted buckwheat

Or

Roasted Tomato & Fennel Bisque

pumpkin seed and basil pesto, creme fraiche, olive oil

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Tarragon Scented Chicken Supreme | gf

sweet potato pave, tomato chow-chow, braised cipollini onion, garlic kale chips

Or

Roasted Atlantic Salmon | gf

creamy polenta, charred broccolini, confit tomato, herb sauce vierge

Or

Gnocchi Verde | v

potato gnocchi, pistachio pesto, spinach, broccolini, preserved lemon, parmesan

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Seasonal Pavlova

sponge toffee, whipped vanilla custard, macerated berries

Or

Basque-Style Cheesecake

Nova Scotia wild blueberry and lavender preserve

HALAL MEAL OPTION

75.00

minimum 15

Lavash & Laffa

zaatar spiced labneh

Charcoal Roasted Eggplant Dip

sesame, pomegranate

Chickpea Hummus

amba, chili oil, parsley

Tabbouleh

bulgur, parsley, lemon, cucumber, tomato

Avocado Fattoush

crisp pita, tomato, cucumber, pomegranate dressing, mint, dill, NS organic greens

Grilled Sardines

olive oil, salted tomato, fermented chili, lemon

Tomato Rice Pilaf

harissa, fine herbs

Chicken & Shallot Kebab

rose harissa, toum & harissa

Braised Lamb

chermoula, lentils

Halva Sticky Toffee Pudding

date, currant, sesame toffee sauce, labneh

THE ADMIRAL'S

115.00
minimum 15

Bread & Butter

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Caesar Salad

brown bread croutons, creamy anchovy dressing, soft poached egg, double smoked bacon, shaved parmesan

Or

Beef Tartare

grainy mustard, pickled beets, chive, preserved lemon, fermented chili, olive oil poached egg yolk, labneh, crisps

Or

Mushroom Velouté | v, gf

porcini cream, chive

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Red Wine Braised Beef

crispy onion, pommes puree, roasted heirloom carrot and braised kale, mustard veal jus

Or

Green Onion Baked Halibut

green onion emulsion, beet couscous risotto, grilled mustard greens, parmesan, daikon cress

Or

Potato Cannelloni | vg, gf

caramelized onion, sweet potato, braised kale, quinoa medley, tomato gravy, crispy leeks & sage

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Chocolate Mousse Cake

candied cocoa nibs, salted chocolate crumble, fudge sauce

Or

Grandmothers' Carrot Cake

cream cheese sour cream frosting, candied carrot ribbons, orange caramel

CAPTAIN'S BALL

129.00

minimum 15

Maryann's Brown Bread & Assorted Breads | v
salted butter

Clam Chowder | gf
Nova Scotia clams, buttermilk biscuits

Heirloom Tomato Salad | v, gf
zucchini, pumpkin seed pesto

Abundant Acres Green Salad | v, gf
pickles, honey mustard dressing, dill

Maritime Oysters | gf
three pieces with mignonette, lemon, horseradish

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Celery Root Schnitzel | v
chow chow, brown butter, capers

NS Grilled Beef Platter
*assorted cuts, grilled and roasted, chimichurri, red wine gravy,
maitre d'hotel butter*

Seafood Hodge Podge
haddock, shrimp, mussels, dill cream

Roasted Butterball Potatoes | v, gf
sea truffle aioli

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Assortment of Mini Desserts | v

CANAPÉS

Canapés are priced per dozen, with a minimum order of one dozen per item. For a one-hour reception, we recommend 3–4 pieces per guest.

MEAT

Spiced Lamb Kofta | 60.00

ground lamb, cumin, dill labneh

Slow Cooked Lamb | 60.00

bibb lettuce, old school mint sauce

Nova Scotia Beef Steak Tartare | 60.00

endive, asparagus, capers

Beef Sliders | 52.00

chuck patty, aged white cheddar, deviled tomato

Roast Beef & Yorkie | 52.00

sea truffle aioli, atlantic spice

Pork Belly & Scallop | 60.00

Bulwark cider

Fried Egg & Black Pudding | 52.00

quail egg, HP Sauce

Mini Foie Gras Tart | 60.00

haskap preserve, butter tart purée

Braised Beef Poutine Bite | 52.00

braised Pont Neuf potato, braised short rib, fine herbs, gruyere

CANAPÉS

VEGETARIAN

Cucumber & Bean Curd Roll | vg, gf | 36.00

carrot, daikon, avocado, truffle mayo

Crispy Mushy Peas | v | 36.00

malt mayo

Crispy Celeriac Sliders | v | 36.00

brioche bun, celeriac rémoulade

Grilled Vegetable Brochette | v | 36.00

basil pesto

Tomato Gazpacho | v | 36.00

pickled kelp, extra virgin olive oil

Roasted Beet Bites | v, gf | 45.00

Belgian endive, blackberries, yoghurt

Falafel Ball | vg, gf | 45.00

tomato ezme, tahini, cilantro

Spanakopita Pie | v | 45.00

spinach, feta, dill

Vegetable Pekora | vg, gf | 45.00

chickpea, sweet pea, potato, cumin, cilantro chutney

Greek Salad Cup | 45.00

cucumber, tomato, bell pepper, red onion, feta whip, fried oregano

SWEETS

Cookies, Assorted Flavours | v | 36.00

Hand-Dipped Chocolate Bon Bons | v | 45.00

Hazelnut Profiteroles | v | 45.00

Double Chocolate Brownies | v | 48.00

CANAPÉS

SEAFOOD

Marinated Mussels | 36.00

white bread, fennel, bay

Grilled Oysters | 60.00

hodge podge cream, caplin caviar

Fish 'N Chip Haddock | 42.00

Church lager, caper remoulade

Shrimp Cocktail | 52.00

cocktail sauce, fresh horseradish

Maritime Oysters on the Half Shell | 52.00

red wine mignonette

Grilled Swordfish Brochette | 48.00

sea buckthorn, cilantro

Baked Littleneck Clams | 48.00

herb butter, brown bread crumbs

Grilled Piri Piri Shrimp | 52.00

confit tomato

Lobster & Haddock Fish Cakes | 72.00

chow chow

Lobster & Shrimp Rolls | 96.00

brioche bun, smoked bacon

STATIONS

Our interactive chef-led stations bring a dynamic touch to any event, offering guests freshly prepared selections crafted on-site. Stations can be added to a buffet, or you can book a standalone station. All prices are per person, with an additional labor fee of \$25 per hour per station. A minimum of 25 guests is required.

HARBOUR STATIONS

Each station can be offered as a standalone option or added to a buffet. Pricing is listed per person — the first price shown is for a standalone station, and the second is the add-on price when included with a buffet.

Assorted Dips & Crudités Station | 20.00 | 9.00

hummus, baba ghanoush, & egg salad, smashed avocado, smoked salmon & cream, cheese, vegetable crudités, heirloom carrots, Sungold tomatoes, radish, broccoli, cauliflower, cucumber, house pickles, assorted crackers & bread

Artisanal Cheese Presentation| 24.00 | 9.00

selection of imported & local cheeses, seasonal chutneys & compotes, dried fruit, fresh fruit, organic honey, assorted crackers & bread

Maritime Oysters | gf | 52.00

12 oysters, mignonette, hot sauce, lemon, horseradish

Lobster Boil | mp

lobster halves, new potato, corn cobb, green beans, old bay spiced butter, dinner roll, grilled lemon & fine herbs

FIRST MATE'S STATIONS

Each station can be offered as a standalone option or added to a buffet. Pricing is listed per person – the first price shown is for a standalone station, and the second is the add-on price when included with a buffet.

Sushi Station | 45.00 | 15.00

dynamite shrimp roll, cucumber and bean curd roll, Nova Scotia spicy tuna roll, California roll, wasabi & pickled ginger, tamari sauce, seaweed slaw

Taco Station | 45.00 | 15.00

pork carnita, fried cod taco, mushroom birria taco, guacamole, tortilla & taro chips

Kebabs & Dips | 60.00 | 20.00

lamb and zucchini kebab, chicken and shallot kebab, tenderloin and eggplant kebab, mushroom kebab, swordfish kebab, saffron basmati, basmati pilaf, toum & harissa, chickpea hummus, charcoal roasted eggplant, roasted pepper dip, pita crisps

Raclette | 55.00 | 18.00

roasted seasonal vegetables, fingerling potato, Dijon roasted striploin, French onion inspired veal jus

Vegan Donair Station | 40.00 | 12.00

signature vegan donair 'meat', plant-based donair sauce, freshly diced tomatoes, onions, shredded lettuce, pickled turnip, smoked tahini and homemade pita | gf available

Donair Station | 45.00 | 15.00

signature donair meat, donair sauce, freshly diced tomatoes, onions, shredded lettuce, pickled turnip, smoked tahini and homemade pita | gf available

GRAND VOYAGE STATIONS

Each station can be offered as a standalone option or added to a buffet. Pricing is listed per person – the first price shown is for a standalone station, and the second is the add-on price when included with a buffet.

Roast Beef Carving Station | 60.00 | 20.00

maritime beef strip loin, creamy mashed potatoes, Yorkshire pudding, red wine jus, horseradish cream

Cured Meats | 45.00 | 15.00

mortadella, duck prosciutto, pork coppa, beef bresaola, fermented & pickled vegetables, cultured butter, crème fraîche, house grainy mustard, rosemary focaccia, lacto-fermented seasonal compotes

Smoked Meat | 55.00 | 18.00

smoked brisket , BBQ rotisserie chicken, maple & bourbon chicken sausage, jerked cod, jalapeno cornbread with tequila lime butter, apple cabbage coleslaw

BEVERAGES

All beverages are priced per person.

SPIRITS

Standard Rail | 9.00 per oz

Blue Lobster Vodka

El Dorado 5 Year Rum

Barrelling Tide Whiskey

Lunazul Blanco

Willing to Learn Gin

Premium Rail | 12.00 per oz

Belvedere

Bombay Sapphire

Havana Club 7 Year

Lot No. 40 Single Copper Pot Still

Hornitos Reposado

BEER

Local Beer | 9.00

Church Brewing Congregation Pilsner (473ml)

Stillwell Cream Ale (473ml)

Propeller Galaxy IPA (473ml)

Moonrise Ridge Cider (335ml)

Breton Brewing Irish Stout (473ml)

Imported Beer | 11.00

Stella Artois (330ml)

Guinness (473ml)

Peroni (330ml)

Birra Moretti (330ml)

Non-Alcoholic Beer | 10.00

Piquette Ruby Zero

Libra Pilsner

Connected Craft Blueberry Lavender Kombucha 750ml +3\$

BEVERAGES

COCKTAILS

Seafoam Gin Fizz | 19.00*Compass Royal Gin, lavender, egg white, lemon***Linden Tree | 18.00***vodka, vanilla liqueur, cilantro, lime***Sea Buckthorn Margarita | 18.00***tequila blanco, Cointreau, sea buckthorn***Catch That Train | 18.00***whiskey, Aperol, apricot, jalapeno, maple***Freehand Spritz | 16***Campari, red vermouth, Amaro Montenegro, cava*

WINE

Sparkling*Villa Conchi, Cava Brut, Catalunya, Spain | 87.00**Lightfoot & Wolfville Bubbly White, Annapolis Valley, Nova Scotia | 58.00**Taittinger, Brut Reserve, Reims, France | 185.00***White***Il Padrino, Pinot Grigio, Terre Siciliane, Italy | 55.00**Wild Rock White, Gaspereau Valley, Nova Scotia | 55.00**Blomidon, Tidal Bay, Annapolis Valley, Nova Scotia | 69.00**Spy Valley, Sauvignon Blanc, Marlborough, New Zealand | 69.00**Jean-Marc Brocard 'Sainte Claire' Chablis, Burgundy, France | 82.00**Francesco Tornatore, Etna Bianco, 2021 | 95.00**Domaine Fouassier, Mélodie, Sancerre, Loire Valley 2018 | 150.00***Red***Il Padrino, Rosso, Terre Siciliane, Italy | 55.00**Malivoire, Gamay, 2022 Niagara, Ontario | 62.00**Alambrado, Malbec, Mendoza, Argentina | 66.00**Hacienda El Ternero, Torno, Crianza, Rioja | 69.00**Louis Latour, Domaine de Valmoissine, Pinot Noir, Var, 2020 Provence | 82.00**Lightfoot & Wolfville, Ancienne Pinot Noir, 2021 Avonport, Nova Scotia | 90.00**Pianirossi 'Solus' Super Tuscan, Tuscany, Italy | 105.00**Marchand-Tawse 'Côte de Nuits Villages', Burgundy, France | 140.00*