



The Feb 14th Fable Menu For Two

Oyster on the half shell

Crispy fish skin, caviar, chervil, pickled...

Suggested pairing:

Rivera Maresse **Bombino Bianco** 2017 –
Castel de Monte, Italy

Tempura Oyster

Wasabi, smoked tofu mayonnaise

Suggested pairing:

Domaine Bott Geyl Métiss (Muscat,
Riesling, Pinot Noir) 2016 – Alsace,
France

Course 2

Mushroom Barley Risotto

Fried maitake, pickled shimiji, nori powder

Suggested pairing:

Jean Bourdy Blanc **Chardonnay** 2012 –
Jura, France

Course 2

Prawn Agnolotti

Lobster bisque

Suggested pairing:

Bernard Defaix **Chablis (Chardonnay)**
2017 – Burgundy, France

Course 3

Ling Cod

Cauliflower, pearl onions, crispy octopus

Suggested pairing:

Domaine Calot 'Cuvée Vieilles Vignes'
Morgon (**Gamay Noir**) 2016 –
Beaujolais, France

Course 3

Elk

Celeriac pureed and roasted, truffle jus

Suggested pairing:

Garzón **Tannat 'Reserva'** 2015 –
Maldonado, Uruguay

Course 4

Poached Apple

Crumble, burnt bread foam

Suggested pairing:

Clos du Soleil 'Saturn' 2013 –
Similkameen Valley, BC

Course 4

Chocolate Tart

Miso anglaise

Suggested pairing:

Fonseca 'Terra Prima' Organic
Reserve Port NV – Porto, Portugal

Enjoy the full wine pairing of all
eight wines for \$63