

Trail Estate Wine Pairing Diner

Be the first to experience the newest premium Ontario winery

First Course

Fresh oysters served with a ginger, cucumber and coriander mignonette.

Wine Pairing: 2014 Chardonnay (unoaked)

Second Course

Tagliatelle, pecorino, black pepper and spinach pasta

Wine Pairing: 2013 Barrel-Aged Chardonnay

Third Course

Calamari stuffed with an artichoke risotto, served with Bagna Cauda sauce and bitter greens.

Wine Pairing: 2014 Pinot Noir Rosé

Fourth Course

Pork Tenderloin, shaved truffles, braised sunchokes, thyme and chippolini shallot sauce.

Wine Pairing: 2014 Gamay Noir.

Fifth Course

Platters of assorted desserts

Wine Pairing: 2014 Riesling

\$85 per guest

24 spots available