



# FIVE COURSES FIVE WINES ONE NIGHT

**MONDAY, FEBRUARY 23, 2015**

*featuring the wines from Okanagan, B.C. of*



**BURROWING OWL**  
*estate winery*

hosted by Bernard Stramwasser of Le Sommelier

**TASTING MENU: \$125\***

\* applicable taxes and gratuities not included

*Pre-paid reservations are required as space is limited*

**RSVP** | 416 860 6800

**TUNDRA**  
CANADIAN INSPIRED CUISINE

## WINE PAIRED DINNER MENU

**one seating, 6:00 pm—8:30 pm**

**Monday, February 23, 2015**

**per person ► 125\***

\* exclusive of taxes and service charge

### AMUSE BOUCHE

duck liver pâté on toasted brioche  
blood orange, clove syrup

### START

scallop and black pudding  
baby turnip, organic polenta, romaine

### SECOND COURSE

smoked, roasted Haida Gwaii black cod  
white almond purée, asparagus, smoked paprika,  
cured pork, slivered almonds, green grapes

### MAIN COURSE

Heritage English pig served three ways  
champ, baby carrots, cipollini onions, cider jus

### DESSERT

PEI Clothbound cheddar  
smoked apple, toasted brioche



### TICKETS

Aynsley Lenkorn | Tundra General Manager  
416 869 3456 x 4129 | [ainsley.lenkorn@hilton.com](mailto:ainsley.lenkorn@hilton.com)

Tundra Restaurant | 145 Richmond Street West | Toronto, ON | M5H 2L2  
Tel. 416 860 6800 | E: [tundra.toronto@hilton.com](mailto:tundra.toronto@hilton.com)