



Example small plates from prior seatings

LAURENTIDE SMALL PLATE DESCRIPTION:

Private Small Plate pairings with 4 wines runs about 1-1.5 hours. Laurentide small plates are generous, rotate seasonally, are terroir appropriate and prepared in house.

There is flexibility in the wine pairing. We provide table service for each course, a small description at presentation and 3 oz wine pairings each in succession.

Seating is on our patio outside or inside if inclement.

Note: Inside seating requires proof of vaccination.

Thank you.

DETAILS AND COSTS:

The 4-course prix fixe ticket price is \$40 per person & a nonrefundable \$100 deposit is required to reserve the date, nonrefundable if cancelled within 24 hours. A 20% gratuity will be included in the total cost.

Generally, a 2-day advance notice required for reservations.

Call 231 994 2147 for further details and to make a reservation.

Any extra wine by the glass or flights desired by the guests would receive a 10% Small Plates Party Discount. Please no separate checks for the party. We honor the Small Plates Party Discount on bottle purchases at checkout for all members of the group.

FALL 2021 MENU SMALL PLATES AND WINE PAIRINGS:

1st Course:

Fresh Roasted Pumpkin Soup

Wine Pairing: Emergence White 2020

2nd Course:

Pomegranate & Mixed Greens w Bubble Dressing

Wine Pairing: Bubble de Bubble 2019

3rd Course:

Polish Hunter Stew

Wine Pairing: Reserve Meritage 2018

4th Course:

Apple Pear Tarte Tatin

Wine Pairing: Sweet Riesling 2018