



LAURENTIDE SMALL PLATE DESCRIPTION:

Private Small Plate pairings with 4 wines runs about 1-1.5 hours.

Laurentide small plates are generous, rotate seasonally, represent local terroir and are prepared in house. Our wine pairing is suggested yet flexible. We provide table service for each course, a small description at presentation and 3 oz wine pairings each in succession.

Note: Inside seating requires proof of vaccination.

Thank you.

COST DETAILS:

The 4-course prix fixe ticket price is \$40 per person, prepaid & nonrefundable if cancelled within 24 hours. A 20% gratuity will be added to the total cost. Reserve online and call 231 994 2147 to complete payment. A 2-day advance notice required for reservations.

Any other wine by the glass, flights and regular price bottle purchases desired by the guests will receive a 10% Small Plates Party Discount.

FALL 2021 MENU SMALL PLATES AND WINE PAIRINGS:

1st Course:

Fresh Roasted Pumpkin Soup w Bacon

Wine Pairing: Emergence White 2020

2nd Course:

Dried Cherries Wilted Greens w Pomegranate Bubble Dressing

Wine Pairing: Bubble de Bubble Rose 2020

3rd Course:

Polish Hunter Stew w Truffle Toast

Wine Pairing: Reserve Meritage 2018

4th Course:

Apple Pear Tarte Tatin

Wine Pairing: Glacial Ice