

# Patio Platters

Shareable platters — suitable for 1-2 people for lunch, or up to 4 people as a snack.



## Lobster Mousse Platter \$35<sup>+HST</sup>

All Canadian Atlantic lobster meat from the tail, claws and knuckles is blended with fresh dill, chive, and lemon to create a smooth, rich spread. The brightness of the lemon note pairs well with Sue-Ann's elegant wines. *Served with assorted crackers and breads (includes GF crackers), black olives and antipasti.*

*Sue-Ann's Suggested Wine Pairings:* Robert's Block Riesling, Riesling Loved by Lu, Fancy Farm Girl Flirty Bubbles, Windsock Cabernet Sauvignon Rosé



## Crab Mousse Platter \$35<sup>+HST</sup>

A rich, creamy, and bold flavour experience. The subtle curry spice adds layered dimension to the all Canadian elegant snow crab (all leg meat) mousse complimenting both Sue-Ann's wines and the lovely accoutrements on the crab platter. *Served with assorted crackers and breads (includes GF crackers), fresh cucumber, red pepper jelly and green olives.*

*Sue-Ann's Suggested Wine Pairings:* Elisha's Chardonnay, Louie Pinot Gris, Fancy Farm Girl Flirty Bubbles



## Duck Pâté Platter \$25<sup>+HST</sup>

August Restaurant has prepared, exclusively for us, a savory blend of Lac Brome duck meat and chicken thighs with spices and citrus — it's flavourful and fabulous! Enjoy it with Sue-Ann's wines and appropriate curated trimmings for a hearty snack or lunch. *Served with assorted crackers and breads (includes GF crackers), pickles, green olives, antipasti, artichoke heart and locally made blueberry jam.*

*Sue-Ann's Suggested Wine Pairings:* Windsock Cabernet Sauvignon Rosé, Bank Barn Baco Noir, Gritstone Cabernet, Chestnut Tree Cabernet Franc



## Cheese Platter \$25<sup>+HST</sup>

A crowd-pleasing assortment of rich and creamy Brie, crumbly Asiago, and savory Applewood Smoked Cheddar to share! *Served with assorted crackers and breads (includes GF crackers), pickles, green olives, antipasti, artichoke heart, and locally made peach jam.*

*Sue-Ann's Suggested Wine Pairings:* Fancy Farm Girl Flirty Bubbles, Elisha's Chardonnay, Louie Pinot Gris, Windsock Rosé Cabernet Sauvignon, Gritstone Cabernet, Chestnut Tree Cabernet Franc



S U E - A N N  
**S T A F F**  
E S T A T E W I N E R Y

## WINE BY THE *Glass*

### SPARKLING WINE

#### 2020 FANCY FARM GIRL FLIRTY BUBBLES

5oz glass \$14 / 9oz glass \$24

### UN-OAKED WHITE WINES

#### 2019 ROBERT'S BLOCK RIESLING

5 oz glass \$14 / 9 oz glass \$24

#### 2019 RIESLING LOVED BY LU

5oz glass \$10 / 9oz glass \$16

### BARREL-AGED WHITE WINES

#### 2019 ELISHA'S CHARDONNAY

5 oz glass \$12 / 9 oz glass \$22

#### 2018 THE LOUIE PINOT GRIS

5 oz glass \$14 / 9 oz glass \$24

2019 ELISHA'S CHARDONNAY  
VQA NIAGARA PENINSULA VQA

### BARREL-AGED ROSÉ

#### 2018 THE WINDSOCK

#### CABERNET SAUVIGNON ROSÉ

5 oz glass \$16 / 9 oz glass \$28

### BARREL-AGED RED WINES

#### 2019 GRITSTONE CABERNET

5 oz glass \$15 / 9 oz glass \$26

#### 2018 THE CHESTNUT TREE

#### CABERNET FRANC

5 oz glass \$20 / 9 oz glass \$32