

# TASTE OF NEROS

Select Three Starters \$15  
Select Three Entrées \$36

Chef Deron Lepore invites you to sample our Neros menu in a tasting format as an introduction to many of our popular signature items and newly created dishes. Each selection is a smaller portion of our regular menu and when ordered as a trio, they create a perfect meal-sized portion.

## STARTERS

### Neros Classic Chilled Jumbo Shrimp Cocktail

Tomato horseradish sauce.

### Sesame Ahi Tuna Niçoise

French beans, fingerling potato, pickled egg, black olive puree & truffle anchovy vinaigrette.

### Spiced Roast Quail & Foie Gras

Poached bosc pear, honey truffle vinaigrette, kumquat geleé & micro frisée.

### Escargot

Hon shimeji mushrooms, herbed beurre blanc & puff pastry.

### Pan Seared Maine Diver Scallops

Shiitake mushrooms, asparagus, caviar & yellow curry sauce.

### Oysters On Half Shell

Please ask your server for our selection.

### Peppered Bison Carpaccio

Macadamia nut oil, vanilla bean fleur de sel, shaved parmesan & micro watercress.

### Traditional Onion Soup

Swiss cheese, focaccia croutons.

### Neros Classic Caesar Salad

Crisp romaine, parmesan, focaccia croutons, lemon garlic dressing & double smoked bacon.

### Salt Roasted Red & Golden Beet Salad

Chèvre goat cheese, rocket lettuce, toasted pumpkin seeds & pumpkin seed vinaigrette.

## WINE PAIRINGS 2oz. unless noted

### Beaulieu Vineyards Sauvignon Blanc, Napa, California

\$3.33

Light to medium-bodied, with lively flavours of grapefruit, gooseberry, herbs & grass.

### Zardetto Prosecco, Veneto, Italy

\$14.00 (200ml)

Well-suited to accompany delicate seafood dishes, or as an apéritif.

### Ironstone “Obsession” Symphony, Sierra Foothills, California

\$4.00

Seductively aromatic with youthful aromas that are markedly floral.

### Stoney Ridge Reserve Chardonnay, Niagara Peninsula, Ontario

\$4.33

Flavours & aromas of tropical fruit & vanilla, with just a trace of butter from barrel aging.

### Cave Spring Riesling, Niagara Peninsula, Ontario

\$3.33

A medium dry riesling with a balance of lush fruit character & vibrant acidity.

### La Chablisienne Chardonnay, Burgundy, France

\$4.67

This is classic chablis: dry & steely with a long, crisp finish.

It would pair equally well with oysters on the half shell or double-cream brie.

### Alpha Zeta “V” Valpolicella, Veneto, Italy

\$3.67

A spicy cherry character balanced by smooth, rounded tannins.

### Flat Rock Cellars Pinot Noir, Niagara, Ontario

\$4.15

Pretty rose petal, raspberry, spice, beetroot, with aromas and flavours of cedar.

### Beaulieu Vineyards Sauvignon Blanc, Napa, California

\$3.33

Light to medium-bodied, with lively flavours of grapefruit, gooseberry, herbs & grass.

### Coopers Creek Sauvignon Blanc, Marlborough, New Zealand

\$3.33

Crisp & refreshing, reverberating with citrus, gooseberry & passion fruit.

## WINE PAIRINGS

### Stoney Ridge Reserve Chardonnay, Niagara Peninsula, Ontario

\$4.33

Rich flavours deserve equal weight in the wine. This chardonnay has the weight to work with two big components - crab & mushrooms.

### Adamas Volnay, Burgundy, France

\$8.70

Sour cherry, crushed berry, smoke and earth tones are all in perfect harmony.

### Terre Di Chieti Pinot Grigio, Sangro Valley, Italy

\$3.66

Contrast is what we're achieving by pairing a crisp, refreshing white with the richness of the fish and its accompaniments.

### Stoney Ridge Reserve Chardonnay, Niagara Peninsula, Ontario

\$4.33

Every bit as full blown as lobster, the crab requires a heavyweight white such as this one.

## WINE PAIRINGS

### Hartenburg Cabernet Sauvignon, Stellenbosch, South Africa

\$6.50

Full-bodied and complex richness. Luscious black berry and cherry flavours.

### Perrin Reserve Syrah, Rhone, France

\$3.75

Aromas of red plum preserve, ripe strawberry, floral, spice, chicory, and earthy tones. Juicy cherry and raspberry flavour, supple tannins on the medium-bodied palate.

### Katnook Estates Founder's Block Cabernet Sauvignon, South Australia

\$4.00

Medium-full bodied with ripe core of dark berries, semi-opaque dark plum colour; aroma of baking spices, mocha and stewed plums.

### Frescobaldi Castelgiocondo Brunello Di Montalcino, Tuscany, Italy

\$12.65

Full-bodied, with soft tannins & a long finish.

### Tall Poppy Merlot, Victoria, Australia

\$4.33

The wine has a fleshy palate supported by fine acidity and juicy flavours of red fruits. Soft tannins and subtle oak to complement.

### Clos De Los Siete, Mendoza, Argentina

\$6.00

Dense and complex dominated by cassis, black currants, coffee, smoke and dark chocolate with fine cedar oak in the background. Absolutely perfect steak wine.

## ENTRÉE COMPOSITIONS

### Sweet Crab Mascarpone Risotto

### Roasted Wild King Salmon

### Butter Poached Australian Barramundi

### King Crab Legs 1/8 Lb

## NEROS PRIME

### USDA Prime New York Striploin

### Piedmontese Beef Ribeye

### USDA Prime Certified Angus Beef Filet

### Organic Bison Tenderloin

### Berkshire Pork

### Alberta Lamb Ribeye

Please notify your server to any allergies you may have.

Prices subject to applicable taxes.