

## Event Menu

Eight Wine Bar, a wine-centric restaurant serving market-fresh, comfort food, with an upscale whimsical twist in the heart of downtown Toronto. The casual, modern feel to this Colborne Street destination is reflected throughout the menu. Eight Wine Bar showcases the best available local and organic ingredients in simple preparations, as well as an extensive international selection of cheese and charcuterie

The wine program at Eight pays homage to an extensive selection of boutique and hard-to-find varietals and classics offered alongside a comprehensive collection "cult" and "cutting edge" wines

Suitable for festive libations of up to 100 people for a reception or 54 people for a dinner and dance. Our innovative events team will create an experience to tantalize and dazzle your guests.



E I G H T

WINE BAR + RESTAURANT

8 COLBORNE STREET, TORONTO, ONTARIO M5E 1E1  
TELEPHONE 416.350.2000 FAX 416.368.8217  
[WWW.COSMOTORONTO.COM](http://WWW.COSMOTORONTO.COM)

# ◦ RECEPTION ◦

## ◦ COOL ◦

Citrus Glazed Shrimp, Saffron Lemon Aioli, Apricot Blinis

Chilled Vietnamese Salad Roll, Avocado, Mango,  
Sweet Chili Vinaigrette

Seared Filet Mignon, Miniature Crostini, Rosemary Aioli

Belgium Endive, Blue Cheese, Pecan Crumble, Truffle Honey

Smoked Salmon, Fennel Cream Cheese, Pumpnickel

Smoked Duck Prosciutto, Mascarpone and Fig Jam, Buckwheat Blinis

**\$46** Per Dozen

## ◦ HOT ◦

Pan Seared Crab Cake, Roasted Red Pepper Aioli

Miniature Goat Cheese, Asian Pear and Walnut Tartlet,  
Honey Ginger Syrup Drizzle

Duck Confit Spring Roll, Napa Cabbage, Sun Dried Cherries,  
Orange Chili Sauce

Miniature Buffalo Brioche Burger, Brie and Caramelized Shallots

Medallions of Ontario Lamb Loin, Mulled Sour Cherry Glaze

Cranberry, Cremini and Goat Cheese Filo Triangles

**\$46** Per Dozen

## ◦ TASTING SPOONS ◦

Duck Confit, Pecorino Cheese infused Truffled Potato,  
Crisp Onion Threads

Cilantro Rubbed Sea Scallop, Sambal infused Aioli

Hamachi Sashimi with Asian Pear Ginger Aromatic Sauce,  
Micro Bitter Greens

Atlantic Lobster Salad, Anisette, Tarragon, Shaved Fennel,  
Festive Red and Green Sweet Pepper Confit

White Asparagus Risotto, Oven Cured Tomato, Lemon Zest

Duck and Foie Gras Ravioli, Marsala Reduction

**\$50** Per Dozen

## ◦ MICRO PLATES ◦

Mini Buffalo Burger, Brie and Caramelized Shallots,  
Sweet Potato Fries, Chipotle Aioli, Shot Glass of Chocolate Milk Shake

Ahi Tuna and Vegetable Tempura,  
Enoki Mushrooms, Lotus Root, Sweet Chili Sauce

Goat Cheese Gnocchi, King Oyster Mushrooms, Toasted Pine Nuts,  
Vanilla Tarragon Cream Sauce

Sour Cherry Glazed Grilled Pork Tenderloin,  
Cilantro Sweet Potato, Grilled Scallion

Miso Marinated Black Cod, Leek and Mushroom Ravioli,  
Carrot Ginger Sauce

Syrah-braised Beef Short Rib  
Aged White Cheddar Macaroni and Cheese

**\$96** Per Dozen

Pricing is Per Dozen (Minimum 3 Dozen per type). 5% Goods and Services Tax; 8% Provincial Sales Tax & 16% Gratuities will Apply

EIGHT

WINE BAR + RESTAURANT

8 COLBORNE STREET, TORONTO, ONTARIO M5E 1E1  
TELEPHONE 416.350.2000 FAX 416.368.8217  
WWW.COSMOTORONTO.COM

# ◦ FOOD STATIONS ◦

## ◦ STATIONS ◦

### MINI BURGER

\$16

Trio of Mini Burgers including; Buffalo Burger with Brie and Caramelized Onions. Beef Burger with Gorgonzola, Double Smoked Bacon and Caramelized Shallots. Lamb Burger with Minted Tzatziki and Feta Cheese. Root Vegetable Chips of Sweet Potato, Lotus and Taro Root with Caramelized Shallot Dip.

### CHICKEN PHAD THAI

\$12

Chef Attended; Sautéed Rice Noodle Vermicelli, Grilled Chicken, Red Onion, Celery, Oyster Mushrooms, Julienne Carrot, Bean Sprouts, Yellow Zucchini, Red Pepper, Broccoli, Napa Cabbage, Green Onion, Peanut. Served in Chinese Take Out Containers

### PASTA

\$16

Penne Pasta finished at the station in a Tomato Basil Sauce, Alfredo, or Roasted Garlic and Olive Oil accompanied by your choice of Mushrooms, Red Peppers, Chicken, Baby Shrimp, Olives, Oven Dried Tomatoes, Italian Sausage, with Parmesan and Dried Chili. Italian Crusty Breads and Truffle Butter.

### DIM SUM

\$12

Shrimp Dumplings, Har Gau  
Pork Dumplings, Sui Mai  
BBQ Pork Bun, Char Siu Baau  
Vegetable Spring Rolls  
Seasoned Soy, Fresh Chili Sauce, Chinese Spicy Mustard

## ◦ CARVING STATIONS ◦

### HERB CRUSTED BEEF TENDERLOIN

\$19

Herb Crusted Beef Tenderloin, Green Peppercorn Sauce, Fresh Horseradish and Dijon Mustard. Served with Mini Brioche, Baguette and Assorted Dinner Rolls with Sweet Butter

### RED CURRANT GLAZED TURKEY

\$15

Red Currant Glazed Stuffed Turkey with Sage and Red Currant Gravy. Served with Mini Brioche, Baguette and Assorted Dinner Rolls with Sweet Butter

### HOISIN MARINATED DUCK BREAST

\$15

Chinese Five Spice and Hoisin Marinated Duck Breast with Fig Jam and Wild Blueberry Sauce. Served with Mini Brioche, Baguette and Assorted Dinner Rolls with Sweet Butter

### ROAST LEG OF LAMB

\$14

Roast Leg of Lamb with Herb and Grain Mustard Stuffing, Peach and Mint Chutney with Rosemary Port Reduction. Served with Mini Brioche, Baguette and Assorted Dinner Rolls with Sweet Butter

### SALMON WELLINGTON

\$13

Salmon Wellington with Béarnaise Sauce. Served with Mini Brioche, Baguette and Assorted Dinner Rolls with Sweet Butter

Pricing is per person. Minimum of 30 people per station. 5% Goods and Services Tax; 8% Provincial Sales Tax & 16% Gratuities will Apply

EIGHT

WINE BAR + RESTAURANT

8 COLBORNE STREET, TORONTO, ONTARIO M5E 1E1  
TELEPHONE 416.350.2000 FAX 416.368.8217  
WWW.COSMOTORONTO.COM

# ◦ FAVORITE THINGS ◦

## ◦ SAVORY ◦

- CRUDITES PLATTER** **\$7**  
Baby Carrots, Fine Green Beans, Baby New Potatoes, Celery, Broccoli, Cauliflower, Sweet Peppers, and Asparagus with Rouille Aioli Dip
- GRILLED FLAT BREAD AND PITA** **\$8**  
Grilled Flat Bread and Pita with Tzatziki, Hummus, Babaganoush, and Roasted Red Pepper Rouille
- DOMESTIC AND IMPORTED CHEESE** **\$12**  
Domestic and Imported Cheese Platter with Assorted Nuts, Dried Fruits, Seedless Grapes, Toasted Gourmet Bread and Crackers
- CHARCUTERIE** **\$14**  
Charcuterie Board with Assorted Pate, Cured Meats and Aged Cheese with Cornichon, Pickled Onions, Chutney, and Crusty Bread
- ANTIPASTO** **\$13**  
Antipasto Platter with Grilled Vegetables, Prosciutto, Genoa Salami, Capicola, Bocconcini, Sun Dried Tomatoes, and Black Olives with Remoulade Sauce
- ROOT VEGETABLE CHIPS** **\$5**  
Hand Cut Root Vegetable Chips of Sweet Potato, Taro, Yucca, and Lotus with a Caramelized Onion and Goat Cheese Dip
- NACHO'S AND SALSA** **\$5**  
Nacho Chips served with a trio of Salsa's; Fresh Salsa infused with Cilantro and Lime, Black Bean and Sweet Corn, and Chipotle and Red Pepper.
- CALIFORNIA ROLLS AND SUSHI** **\$48**  
Assorted Sushi and California Rolls with Pickled Ginger, Wasabi, and Ginger (Charged per dozen—Minimum 3 Dozen)

## ◦ SWEET ◦

- FESTIVE COOKIES** **\$32**  
Choice of Shortbread, Ginger Bread, or Chocolate Biscotti
- MACAROONS** **\$36**  
Perhaps the Best Coconut Macaroon you will ever have!
- CHOCOLATE DIPPED STRAWBERRIES** **\$40**  
White Chocolate and Dark Chocolate Caressed Strawberries
- FRUIT KEBOBS** **\$40**  
Assorted Fruit Kebobs with Chocolate and Caramel Sauce
- BANANA GINGER SPRING ROLLS** **\$38**  
Miniature Banana and Ginger Spring Rolls, Caramel Dipping Sauce
- CRÈME BRÛLÉE TASTING SPOONS** **\$38**  
Vanilla and White Chocolate Crème Brûlée, Fresh Raspberry Purée
- PANNA COTTA TASTING SPOONS** **\$38**  
Mascarpone Panna Cotta, Balsamic Honey, Figs, and Almond
- PARFAIT** **\$44**  
Miniature Parfaits of Pistachio, Raspberry, Chocolate, or Peach
- FRESH TRUFFLES** **\$50**  
Hand Made in our Kitchen. These truffles fuse unique fresh flavors to create a unique chocolate experience. Flavors include; Chai Liqueur with Dark Chocolate Ganache, Vanilla and Dark Rum Infused Milk Chocolate Ganache with Caramelized Banana. B52 infused chocolate with Grand Marnier, Kahlua, and Baileys
- (Sweet Items sold per dozen, minimum 3 dozen per type)

Pricing is per person, unless otherwise noted. Minimum of 10 people per item.  
5% Goods and Services Tax; 8% Provincial Sales Tax & 16% Gratuities will Apply

EIGHT

WINE BAR + RESTAURANT

8 COLBORNE STREET, TORONTO, ONTARIO M5E 1E1  
TELEPHONE 416.350.2000 FAX 416.368.8217  
WWW.COSMOTORONTO.COM

# ◦ PLATED DINNER ◦

## ◦ ONE ◦

Fresh Baked Rolls with Creamery Butter

### WILD MUSHROOM SOUP

Goat Cheese Crème Fraîche, Garlic Croutons and Truffle Oil

### CROWN SALAD

Red Oak Leaf Frisee, Baby Lola Rosa, Cucumber, Popcorn Shoots, Sweet Lemon Vinaigrette

### RICOTTA GNOCCHI

King Oyster Mushrooms, Lemon Zest, Sage, Pine Nuts, Manchego Cheese

### SORBET

Passion Fruit, Lemon, and Blood Orange Sorbet, Seasonal Berries

Freshly Brewed Coffee; Regular and Decaffeinated. Selection of Teas

**\$47**

## ◦ TWO ◦

Fresh Baked Rolls with Creamery Butter

### MINESTRONE SOUP

Foie Gras Ravioli

### VINTAGE CAESAR SALAD

Seared Pork Belly, Romaine Hearts, Sun Dried Tomato Confit, Herb Croutons, Lemon Garlic Dressing

### ROASTED MEDALLIONS OF TURKEY BREAST

Cippolini Onion and Roasted Garlic Stuffing, Wild Mushroom Bread Pudding, Snipped Green Beans, Herb Shallot Sauce

### FLOURLESS CHOCOLATE CAKE

Cream Anglaise Sauce

Freshly Brewed Coffee; Regular and Decaffeinated. Selection of Teas

**\$55**

## ◦ THREE ◦

Fresh Baked Rolls with Creamery Butter

### LOBSTER BISQUE

Chive Crème Fraîche, Lobster Wonton

### MIXED WINTER GREENS

Toasted Pine Nuts, Mandarin Orange, Cranberry Vinaigrette

### PISTACHIO CRUSTED HALIBUT

Shrimp and Basil Polenta, Butter Baby Bok Choy

### APPLE AND RHUBARB CRUMBLE

Vanilla Ice Cream

Freshly Brewed Coffee; Regular and Decaffeinated. Selection of Teas

**\$59**

## ◦ FOUR ◦

Fresh Baked Rolls with Creamery Butter

### VEAL CONSOMME

Cognac Infused, Confit Duck Ravioli

### EIGHTS WINTER SALAD

Mixed Winter Greens, Cucumber, Cherry Tomatoes, Yellow Bell Peppers, Red Onion, C'est Bon Goat Cheese, Lemon Truffle Vinaigrette, Walnuts

### GRILLED BEEF TENDERLOIN

Duchess Potato, Snipped Green Beans, Shallot Butter, Sautéed King Oyster Mushrooms, Green Peppercorn Sauce

### CRÈME BRULEE TRIO

Chocolate, Vanilla, and Maple Crème Brûlée, Chocolate Hazelnut Biscotti

Freshly Brewed Coffee; Regular and Decaffeinated. Selection of Teas

**\$63**

## ◦ FIVE - CHOICE MENU ◦

Fresh Baked Rolls with Creamery Butter

### WILD MUSHROOM SOUP

Goat Cheese Crème Fraîche, Garlic Croutons and Truffle Oil

### CROWN SALAD

Red Oak Leaf Frisee, Baby Lola Rosa, Cucumber, Popcorn Shoots, Sweet Lemon Vinaigrette

*Choice of Entrée From*

### PAN SEARED CHICKEN BREAST

Brie and Toasted Maple Walnut Stuffing, Roasted Parsnip Puree, Glazed Baby Carrots, Herb Jus

OR

### PAN SEARED ARTIC CHAR

Ricotta Gnocchi, Sautéed Spinach, Lemon Pine Nut Butter Sauce

OR

### GRILLED BEEF TENDERLOIN

Duchess Potato, Snipped Green Beans, Shallot Butter, Sautéed King Oyster Mushrooms, Green Peppercorn Sauce

### CHEESE CAKE

Warmed New York Cheesecake wrapped in Phyllo Pastry, Cherries Jubilee

Freshly Brewed Coffee; Regular and Decaffeinated. Selection of Teas

**\$63** *Pre-Selected Options, Submitted to Catering three business days prior with Guest Names*

**\$67** *Table Side Selection of Main Entree*

Pricing is Per Person (Minimum 20 people)

5% Goods and Services Tax; 8% Provincial Sales Tax, 10% Provincial Sales Tax (Alcohol) & 16% Gratuities will Apply

EIGHT

WINE BAR + RESTAURANT

8 COLBORNE STREET, TORONTO, ONTARIO M5E 1E1

TELEPHONE 416.350.2000 FAX 416.368.8217

WWW.COSMOTORONTO.COM

# ◦ RECEPTION PACKAGES ◦

## ◦ SIX ◦

### WELCOME NON ALCOHOLIC FRUIT PUNCH

#### CRUDITES PLATTER

Baby Carrots, Fine Green Beans, Baby New Potatoes, Celery, Broccoli, Cauliflower, Sweet Peppers, and Asparagus with Rouille Aioli Dip

#### GRILLED FLAT BREAD AND PITA

Grilled Flat Bread and Pita with Tzatziki, Hummus, Babaganoush, and Roasted Red Pepper Rouille

#### DOMESTIC AND IMPORTED CHEESE

Domestic and Imported Cheese Platter with Assorted Nuts, Dried Fruits, Seedless Grapes, Toasted Gourmet Bread and Crackers

#### PASSED HORS D'OEUVRES

Selection of Four types of our Festive Bites, Four pieces per person

#### SUSHI

Assorted Selection of Sushi and California Rolls with Wasabi, Pickled Ginger, and Soya Sauce. One Piece per person

**\$35.00 Per Person**

## ◦ SEVEN ◦

### WELCOME NON ALCOHOLIC FRUIT PUNCH

#### CRUDITES PLATTER

Baby Carrots, Fine Green Beans, Baby New Potatoes, Celery, Broccoli, Cauliflower, Sweet Peppers, and Asparagus with Rouille Aioli Dip

#### ROOT VEGETABLE CHIPS

Hand Cut Root Vegetable Chips of Sweet Potato, Taro, Yucca, and Lotus with a Caramelized Onion and Goat Cheese Dip

#### TASTING SPOONS

Selection of One type of our Tasting Spoons, One piece per person

#### PASSED HORS D'OEUVRES

Selection of Four types of our Festive Bites, Four pieces per person

#### PASTA STATION

Penne Pasta finished at the station in a Tomato Basil Sauce, Alfredo, or Roasted Garlic and Olive Oil accompanied by your choice of Mushrooms, Red Peppers, Chicken, Baby Shrimp, Olives, Oven Dried Tomatoes, Italian Sausage, with Parmesan and Dried Chili. Italian Crusty Breads and Truffle Butter.

**\$45.00 Per Person**

## ◦ EIGHT ◦

### WELCOME NON ALCOHOLIC FRUIT PUNCH

#### CRUDITES PLATTER

Baby Carrots, Fine Green Beans, Baby New Potatoes, Celery, Broccoli, Cauliflower, Sweet Peppers, and Asparagus with Rouille Aioli Dip

#### ROOT VEGETABLE CHIPS

Hand Cut Root Vegetable Chips of Sweet Potato, Taro, Yucca, and Lotus with a Caramelized Onion and Goat Cheese Dip

#### PASSED HORS D'OEUVRES

Selection of Four types of our Festive Bites, Four pieces per person

#### PASTA STATION

Penne Pasta finished at the station in a Tomato Basil Sauce, Alfredo, or Roasted Garlic and Olive Oil accompanied by your choice of Mushrooms, Red Peppers, Chicken, Baby Shrimp, Olives, Oven Dried Tomatoes, Italian Sausage, with Parmesan and Dried Chili. Italian Crusty Breads and Truffle Butter.

#### HERB CRUSTED BEEF TENDERLOIN

Herb Crusted Beef Tenderloin, Green Peppercorn Sauce, Fresh Horseradish and Dijon Mustard. Served with Mini Brioche, Baguette and Assorted Dinner Rolls with Sweet Butter

**\$55.00 Per Person**

Minimum of 45 people per package, Food and Beverage Minimums apply for complete buyouts of the Martini Bar

EIGHT

WINE BAR + RESTAURANT

8 COLBORNE STREET, TORONTO, ONTARIO M5E 1E1

TELEPHONE 416.350.2000 FAX 416.368.8217

WWW.COSMOTORONTO.COM

# ◦ BEVERAGE ◦

## ◦ HOST ◦

Domestic Beer	\$6.00
Imported Beer	\$7.00
Premium Brand Liquor (1.5oz)	\$8.00
Deluxe Liquor (1.5oz)	\$9.00
Liqueurs (1.5oz)	\$8.00
Cognac (1.5oz)	\$10.00
Martinis (2.0oz)	\$10.00
House Red and White Wine	\$6.50
Sparkling Water (per bottle)	\$4.50
Soft Drinks (per can)	\$4.00
Juice (per glass)	\$4.00

## ◦ CASH ◦

\$8.00
\$9.25
\$10.50
\$12.00
\$10.50
\$13.25
\$13.25
\$8.50
\$6.00
\$5.25
\$5.25

## ◦ MARTINI'S ◦

### Key Lime Pie

Vanilla Vodka, Triple Sec, Pineapple Juice,  
Lime Cordial, Lime Juice

### Pomefani

Smirnoff Vodka, Pomegranate Liqueur,  
Pomegranate Juice

### Lady Godiva

Smirnoff Vodka, Galliano, Godiva Liqueur, Fresh  
Chocolate Shavings, Maraschino Cherry

### Chocolate Mintini

Amarula Cream, Green Crème de Menthe, Crème  
De Cacao, Cream, Chocolate Shavings

The Ontario Liquor laws will not permit any alcoholic beverages to be brought in or taken out of a licensed establishment. Hours of service are 11:00am to 1:00am, Monday through Sunday. If bar sales do not exceed \$400.00, the labor fee for a bartender will be \$30.00 per hour, minimum of four hours. For Cash bars and additional labor fee of \$30.00 per hour, minimum of four hours applies for the cashier.

Prices and Selections are subject to change without notice. Prices under Host Bar and exclusive of taxes and gratuities.

Banquet Bars can accommodate up to  
three different types of Martini's



EIGHT

WINE BAR + RESTAURANT

8 COLBORNE STREET, TORONTO, ONTARIO M5E 1E1  
TELEPHONE 416.350.2000 FAX 416.368.8217  
WWW.COSMOTORONTO.COM

# ◦ BANQUET WINE LIST ◦

*Eight Wine Bar carries a variety of additional wines. Our Comprehensive Collection contains "Cult" and "Cutting Edge" selections. For a more extensive list of our by the bottle options, please ask your Catering Sales Manager*

<b>White Blend, Tintern Ridge, Vineland Estate, Niagara, Canada</b> <i>Flavours of Honey Comb, Starfruit and Quince, with a Pleasant Lingering Finish</i>	<b>\$32.00</b>
<b>Fume Blanc, Palatine Hills, Niagara on the Lake, Canada</b> <i>Grapefruit, Melon, Honeycomb and Light Lychee. Whispers of Spiciness</i>	<b>\$35.00</b>
<b>Pinot Grigio, Villa Sandi Doc, Italy</b> <i>Pale Straw Colour, Light Flowery Nose; Dry and Fresh with Apple Citrus and Mineral Flavours, Crisp.</i>	<b>\$35.00</b>
<b>Chardonnay Reserve, Caliterra, Chile</b> <i>Intensely Aromatic, with Notes of Tropical Fruit and Well-Integrated Oak. This wine is Dry, Medium Bodied</i>	<b>\$38.00</b>
<b>Pinot Grigio, Montecchia delle Venezie, Italy</b> <i>Intense Floral, Pear and Apple Aromas with a Velvety Texture. Gorgeous complexity</i>	<b>\$41.00</b>
<b>Sauvignon Blanc, Red Truck, Sonoma, California</b> <i>Citrus Fruit Aromas with Crisp Flavors of Lemon Peel, Grapefruit and Orange Blossom</i>	<b>\$45.00</b>
<b>Chardonnay, Hoo Roo Creek, Australia</b> <i>Burgundy style Chardonnay showing Citrus, Gooseberry and White Fruit. Hint of Butter</i>	<b>\$49.00</b>
<b>Red Blend, Tintern Ridge, Vineland Estate, Niagara, Canada</b> <i>Fruity Aromas of Cherries and Raspberries Great balance of Tannin for a Very Pleasant Mouth Feel.</i>	<b>\$32.00</b>
<b>Cabernet Merlot, Palatine Hills, Niagara on the Lake, Canada</b> <i>Flavours of Blackcherry and Cherry, Toasted Oak, Mature Tannins and Vanilla</i>	<b>\$35.00</b>
<b>Cabernet Sauvignon, Valdivieso, Chile</b> <i>Herbal nose, Red and Black fruit Flavours with Leather and Tobacco. Soft Tannins, Long Finish</i>	<b>\$42.00</b>
<b>Cabernet Sauvignon Reserve, Caliterra, Chile</b> <i>Sweet Aromas of Dark Fruit, Tobacco and Coffee. This Wine is Dry, Medium-to-Full Boadied</i>	<b>\$42.00</b>
<b>Petit Syrah, Red Truck, Sonoma, California</b> <i>Lush Flavors of Cassis, Dark Cherries and Plums with a hint of Pepper and Brown Spices</i>	<b>\$45.00</b>
<b>Cabernet Sauvignon, Lilly Pilly, Australia</b> <i>Ripe, Luscious Fruit, Undertones of Plum allowing the Palate to follow through with Soft Tannins</i>	<b>\$45.00</b>
<b>Shiraz, Hoo Roo Creek, Australia</b> <i>Big Red Fruit Nose. Flavours of Raspberry, Blackberry and a touch of Spice. Balanced and Complex</i>	<b>\$49.00</b>
<b>Brut, Cordoniu, Spain</b> <i>Pronounced Aromatics for Fresh Pear and Sweet Citrus. Soft Toasty Finish</i>	<b>\$38.00</b>
<b>Prosecco, Villa Sandi, Italy</b> <i>Clear, Pale Lemon Yellow Colour; Intense Soft Fruit, Mineral and Citrus Notes; Dry yet Round.</i>	<b>\$39.00</b>
<b>Prosecco, Villa Frattina</b> <i>Fresh Citrus and Apple on the nose. Crisp Bubbles, Long Clean Finish</i>	<b>\$45.00</b>
<b>Brut, Cuvee Catherine, Henry of Pelham, Canada</b> <i>Aromas of Golden Apple, Honeydew, and a hint of Pear. Crisp and Dry with lingering Apple and Citrus Notes</i>	<b>\$70.00</b>
<b>Veuve Clicquot, France</b> <i>Notes of White Fruits, Raisins, Vanilla and Brioche. Crisp and Dry, Long Floral Finish</i>	<b>\$160.00</b>

E I G H T

WINE BAR + RESTAURANT

8 COLBORNE STREET, TORONTO, ONTARIO M5E 1E1  
TELEPHONE 416.350.2000 FAX 416.368.8217  
WWW.COSMOTORONTO.COM