

Winemakers Night – 5 Course Tasting Menu

Welcome Reception

Italian Prosecco

Amuse-Bouche:

Whipped ricotta crostini with lemon zest, honey drizzle & toasted pistachio

First Course

New Zealand Sauvignon Blanc

Dish:

Seared scallops with citrus beurre blanc, fennel & apple slaw

Second Course

Canadian Rosé

Dish:

Duck confit salad with cherry vinaigrette, arugula, goat cheese & candied pecans

Main Course

Chilean Cabernet Sauvignon

Dish:

Grilled AAA beef tenderloin with rosemary jus, garlic mashed potatoes & seasonal vegetables

Dessert Course

Canadian Icewine

Dish:

Vanilla bean crème Brulé with fresh berries & almond biscotti