

PASSED APPETIZERS

Potato pancakes, sour cream, black caviar

paired with Veuve Clicquot Yellow Label

Sweet and spicy smoked bacon skewers

Paired with Veuve Clicquot Yellow Label

COURSES

First Course

Thai duck confit with spicy Asian salad, spring mix, napa, shredded veg, duck cracklings, chipotle dressing paired with Pinot Gris 2017

Second Course

Pan seared seabass over tri-colored quinoa, roasted garlic, smoked tomato cream, black and white asparagus, sunburst squash, beet coulis paired with Chardonnay 2016

Third Course

Prawn and grits stuffed collard greens, poutine gravy, roasted red and yellow teardrop tomatoes, smoked jalapeno sauce paired with Whole Cluster Pinot Noir 2017

Fourth Course

Braised wagyu short ribs, celery root puree, blackberry gastrique, heirloom baby carrots paired with Founder's Reserve Pinot Noir 2014

Fifth Course

Crème Brulee, with balsamic berries and Marconi almonds paired with Riesling 2017
