

DINNER MENU

RECEPTION

NV Benjamin Bridge Brut (wine 1)

The 99 (wine cocktail)

FIRST COURSE

2017 Gaspereau Tidal Bay (wine 2)

2016 Wayne Gretzky Estates Founders Riesling VQA (wine 3)

JAPCHAE NOODLE SALAD

with shiitake mushrooms, citrus soy honey dressing & Nova Scotia smoked salmon rosette

SECOND COURSE

2016 Beringer Napa Valley Chardonnay (wine 4)

FRESH PASTA

house made ravioli with porcini mushrooms, truffle & garlic cream, shaved pecorino cheese

THIRD COURSE

2014 See Ya Later Ranch Ping-Meritage VQA (wine 5)

2015 J. Lohr Los Osos Merlot (wine 6)

2016 Borne of Fire Cabernet Sauvignon (wine 7)

BEEF TENDERLOIN

AAA beef tenderloin, cipollini onion fondue, classic bordelaise sauce, poached asparagus with hollandaise, tempura onion ring

FOURTH COURSE

Coffee & Tea

VALLEY APPLE CREAM TART

frangipane cream tart, fresh berries with maple toffee & yuzu gastrique