



GALA DINNER

Caviar reception

Northern Divine, Acadian Green, Rainbow Trout, Seven Seas Salmon
Melba toast, Buckwheat blinis, Shallot, Chive, Egg White & Crème Fresh

Kew Vineyards, Blanc de Blanc, 2014, Niagara Peninsula, ON

Kew Vineyards, Tradition, 2016, Niagara Peninsula, ON

Kew Vineyards, Pinot Meunier, 2017, Niagara Peninsula, ON

Kew Vineyards, Blanc de Noir, 2013, Niagara Peninsula, ON

Benjamin Bridge, Brut Reserve, 2010, Nova Scotia

Appetizer

Ham Hock & Chicken Confit Terrine, Alpine Jelly & Onion Jam
Blasted Church, Sauvignon Blanc Semillon, Okanagan Valley, BC

Salad

Petit Salad Greens, Char Grilled Artichokes, Dried Berries & Elderflower Syrup
See Ya Later Ranch, Pinot Gris, 2016, BC

Fish Course

Catfish Mousseline, Sweet Potato & Chimichurri
Black Hills, Alias Chasselas, Riesling, Muscat, Gewurztraminer, Pinot Blanc, Pinot Gris, 2017, Schonburger, BC

Entrée

Alberta Venison Wellington
Haggis & Crimini Crepe, Black & Blue Mead Demi Glaze, Sliced Truffle & Root Vegetables
Moon Curser, Dead of Night, Cabernet, Tannat, 2017, Osoyoos

Cheese Course

Oka Rarebit Beignet,
Salt Spring Blue Juliette, Roast Pear
Longboat, Chocolate Porter, Victoria

Dessert

Tonka Bean Panacota,
Wild Strawberry & Black Pepper Jelly with Dark Chocolate
Chinook Arch Meadery, Bochet, Ginger, Okotoks