



# NOVEMBER WINE DINNER

FEATURING PACIFIC RIM WINE SELECTIONS

TUESDAY, NOVEMBER 28<sup>TH</sup>, 2017 6:30 PM

**FIRST COURSE: SHRIMP & CRAB CAKE**

*ASIAN SLAW, YUZU REMOULADE*

**WINE: SAUVIGNON BLANC, THE CROSSING, NEW ZEALAND**

*NOTES OF GOOSEBERRY AND PASSION FRUIT UNDERPINNED WITH CITRUS NOTES.*

*THE PALATE IS FULL WITH PURE FRUIT FLAVOURS, YET BALANCED WITH A PERSISTENT, CRISP, MINERAL FINISH.*

**SECOND COURSE: FIVE SPICED SEARED DUCK BREAST**

*ROASTED SQUASH PUREE, PORT WINE REDUCTION*

**WINE: SHIRAZ, ST HALLET, BAROSSA, AUSTRALIA**

*COMBINES CEDAR AND VANILLA NOTES WITH DARK FRUIT FLAVORS. IT IS RICHLY TEXTURED WITH VELVETY TANINNS AND CRISP ACIDS THAT FRAME THE LONG FINISH.*

**ENTREE: BERKSHIRE FARM PORK RIB-EYE**

*MASCARPONE POLENTA, ROASTED ROOT VEGETABLES*

*APPLE HORSERADISH SAUCE*

**WINE: CABERNET SAUVIGNON, PENFOLDS, AUSTRALIA**

*MEDIUM BODIED, HIGH TONED AND RACY WITH NON-CABERNET LIKE TANNINS.*

**DOLCE: MARSALA ZABAGLIONE**

*FRESH BERRIES*

**CHEF SELECTED WINE**

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*THE PALATE IS FULL WITH PURE FRUIT FLAVOURS, YET BALANCED WITH A PERSISTENT, CRISP, MINERAL FINISH.*

**SECOND COURSE: FIVE SPICED SEARED DUCK BREAST**

*ROASTED SQUASH PUREE, PORT WINE REDUCTION*

**WINE: SHIRAZ, ST HALLET, BAROSSA, AUSTRALIA**

*COMBINES CEDAR AND VANILLA NOTES WITH DARK FRUIT FLAVORS. IT IS RICHLY TEXTURED WITH VELVETY TANINNS AND CRISP ACIDS THAT FRAME THE LONG FINISH.*

**ENTREE: BERKSHIRE FARM PORK RIB-EYE**

*MASCARPONE POLENTA, ROASTED ROOT VEGETABLES*

*APPLE HORSERADISH SAUCE*

**WINE: CABERNET SAUVIGNON, PENFOLDS, AUSTRALIA**

*MEDIUM BODIED, HIGH TONED AND RACY WITH NON-CABERNET LIKE TANNINS.*

**DOLCE: MARSALA ZABAGLIONE**

*FRESH BERRIES*

**CHEF SELECTED WINE**

**\$69.00 PER PERSON PLUS TAX & GRATUITY**



# NOVEMBER WINE DINNER

FEATURING PACIFIC RIM WINE SELECTIONS

TUESDAY, NOVEMBER 28<sup>TH</sup>, 2017 6:30 PM

**FIRST COURSE: SHRIMP & CRAB CAKE**

*ASIAN SLAW, YUZU REMOULADE*

**WINE: SAUVIGNON BLANC, THE CROSSING, NEW ZEALAND**

*NOTES OF GOOSEBERRY AND PASSION FRUIT UNDERPINNED WITH CITRUS NOTES.*

*THE PALATE IS FULL WITH PURE FRUIT FLAVOURS, YET BALANCED WITH A PERSISTENT, CRISP, MINERAL FINISH.*

**SECOND COURSE: FIVE SPICED SEARED DUCK BREAST**

*ROASTED SQUASH PUREE, PORT WINE REDUCTION*

**WINE: SHIRAZ, ST HALLET, BAROSSA, AUSTRALIA**

*COMBINES CEDAR AND VANILLA NOTES WITH DARK FRUIT FLAVORS. IT IS RICHLY TEXTURED WITH VELVETY TANINNS AND CRISP ACIDS THAT FRAME THE LONG FINISH.*

**ENTREE: BERKSHIRE FARM PORK RIB-EYE**

*MASCARPONE POLENTA, ROASTED ROOT VEGETABLES*

*APPLE HORSERADISH SAUCE*

**WINE: CABERNET SAUVIGNON, PENFOLDS, AUSTRALIA**

*MEDIUM BODIED, HIGH TONED AND RACY WITH NON-CABERNET LIKE TANNINS.*

**DOLCE: MARSALA ZABAGLIONE**

*FRESH BERRIES*

**CHEF SELECTED WINE**

**\$69.00 PER PERSON PLUS TAX & GRATUITY**



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TUESDAY, NOVEMBER 28<sup>TH</sup>, 2017 6:30 PM

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**WINE: SAUVIGNON BLANC, THE CROSSING, NEW ZEALAND**

*NOTES OF GOOSEBERRY AND PASSION FRUIT UNDERPINNED WITH CITRUS NOTES.*

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*APPLE HORSERADISH SAUCE*

**WINE: CABERNET SAUVIGNON, PENFOLDS, AUSTRALIA**

*MEDIUM BODIED, HIGH TONED AND RACY WITH NON-CABERNET LIKE TANNINS.*

**DOLCE: MARSALA ZABAGLIONE**

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*APPLE HORSERADISH SAUCE*

**WINE: CABERNET SAUVIGNON, PENFOLDS, AUSTRALIA**

*MEDIUM BODIED, HIGH TONED AND RACY WITH NON-CABERNET LIKE TANNINS.*

**DOLCE: MARSALA ZABAGLIONE**

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**DOLCE: MARSALA ZABAGLIONE**

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