



## AMUSE BOUCHE

### *First Course*

#### **SHELLFISH NEPTUNE BISQUE**

Canadian shellfish bisque, Dre's brioche, crab and lobster béchamel crust

### *Second Course*

#### **PENOKEAN HILLS BEEF STRIPLOIN**

30 day dry-aged Penokean Hills Farms beef striploin, potato pavé, smoked carrot purée,

### *Third Course*

#### **CHOCOLAT HAZELNUT ÉCLAIR**

Chocolate ganache, hazelnut praliné, rich caramel, cocoa nibs

*Executive Chef*

*Chef John Vetere*

*Winemaker*

*Lydia Tomsek*

**RAVINE VINEYARD**  
ESTATE WINERY