



AMUSE BOUCHE

First Course

SHELLFISH NEPTUNE BISQUE

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

Second Course

LASAGNE OF SCALLOP

Hokkaido scallop, fresh pasta, beurre Nantais

Third Course

PENOKEAN HILLS BEEF STRIPLON

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

Fourth Course

CHOCOLAT HAZELNUT ÉCLAIR

Chocolate ganache, hazelnut praliné, rich caramel, cocoa nibs

Executive Chef

Chef John Veters

Winemaker

Lydia Tomsek

RAVINE VINEYARD
ESTATE WINERY