



# MYSTERY

*Wine Dinner*

**OCTOBER 27 & 28**

*Located in the Commonwealth Room*

## **FRIDAY NIGHT RECEPTION**

### **COLD HORS D'OEUVRES**

Smoked trout pissaladière

Curried eggplant with goat cheese mousse and tarte tatin

### **HOT HORS D'OEUVRES**

Buffalo frog legs, blue cheese and celery

Mushroom and bacon tart

## **SATURDAY NIGHT DINNER**

### **FIRST COURSE**

Pumpkin, beets and Homestead honey

### **SECOND COURSE**

Black cod, razor clams with charred leeks and apple ponzu

### **THIRD COURSE**

Wagu beef short ribs

Sweet radish, black potato and corn royale

### **FOURTH COURSE**

Golden apple mille-feuille

Honey crisp apples, carmel and vanilla ice cream

Chef's sweet treasure box

Truffles, pâte de fruit, bon bons and meringues

**\$125++ PER PERSON**