



WINEMAKER DINNER

SATURDAY, FEBRUARY 11, 2023 • 6:00 PM

HORS D'OEUVRES

'21 CHARDONNAY

BAKED CAMEMBERT
Poached pear

FRESH SHUCKED OYSTER
Citrus cucumber water

VANILLA MANGO PROFITEROLE

APPETIZER

'21 VIOGNIER

FENNEL POLLEN SEARED SCALLOP
Honey parsnip purée, citrus watercress, flowers

SALAD

'21 CABERNET FRANC

HYDRO GREENS
Thyme and black plum coulis, crystalized mint,
red fruit cocoa vinaigrette

ENTREE

'21 TREVILLIAN RED

TABLE SMOKED OSTRICH FILET
Burnt sweet potato purée, orange sous vide carrots,
savory red fruits, espresso demi glace

DESSERT

'21 NORTON

RASPBERRY WHITE CHOCOLATE POT DE
CRÈME
Toasted oatmeal, freeze-dried strawberries,
vanilla rose ice cream

ADULTS = \$150
(All attendees must be 21 or older)

