

Wine Maker's and Chef's Dinner Menu

Amuse Bouche Trio

Grilled Mediterranean Brochette with Balsamic Drizzle
Prosciutto Wrapped Fig with Sundried Tomato Artichoke Cream
Potato Blinis with Olive Tapenade

Served with 2018 Secco

First Course

Petite Filet of Atlantic Salmon with Sweet Chili
on a Corn Cake, Cauliflower Truffle Puree

Served with 2017 Vinedressers Chardonnay

Second Course

Arugula Salad with
Pumpkin Seed Crusted Goat Cheese
and Honey-Lemon Vinaigrette

Served with 2018 Pino Noir Reserve

Third Course

Sparkling Wine Sorbet

Fourth Course

Grilled Fillet of Beef with Horseradish Crust
Potato Spinach Rosti and Honey Glazed Heirloom Carrots
Green Peppercorn Jus

**Served with 2017 Vinedressers
Cabernet Sauvignon/Cabernet Franc**

Fifth Course

Trio Dessert of

Chocolate Amaretto Espresso Mousse Tower
Orange Lavender Cheesecake
Poached Pear Tarte

Served with 2017 Vidal Ice Wine

