



*Friday November 10th, Saturday November 11th
Friday November 17th, Saturday November 18th*

Menu

*Lobster & Shrimp Bisque with Armagnac, Cream and Herbs
2016 Chardonnay*

*Arugula and Spinach Salad with Pear, Back Forty Highland Blue
Waupoos Cider Vinaigrette
2016 Pinot Gris*

*Duck and Pork Terrine with Creasy Apple & Fig Chutney
2015 Pinot Noir*

*Arancini Rustica with Fifth Town Operetta Cheese
Roasted Pepper, Smoked Bacon and Tomato
2016 Rosé*

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*Provencale Fish Stew with Fennel, Saffron,
Tomato, Potato and Herbs
Rouille and Crusty Garlic Bread
2016 Rosé*

*Moroccan Chicken Tagine with Root Vegetables,
Apricot and Warm Spices
Cous Cous
2016 Merlot*

*Grilled Pork Tenderloin Steak with Ginger,
Black Currant and Star Anise
2016 Riesling Off Dry*

*Enright Cattle Co. Beef Bourguignon with Huff Merlot
2015 South Bay Merlot*

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All Desserts paired with 2016 First Frost

*Hazelnut Tuile with Prince Edward Lavender Honey Ricotta
Drunk Plum*

Coconut and Kaffir Lime Pot de Creme with Mango Slice

Almond Orange Cake with Cardamom & Cinnamon

*Belgian Chocolate Bread Pudding with
Coffee & Brandy Sauce*

*\$40 plus tax and gratuity
\$5 from every meal goes directly to Hospice Prince Edward*