

Champagne Reception
&
Wine Dinner
March 4, 2010

RECEPTION

Hot and Cold Hors d'oeuvres...

*Smoked Salmon Napoleon, Beef and Mushroom Duxelle, Quiche Lorraine,
Brie & Raspberry "Beggars Purse," Shrimp Butterflies and Chicken Cornucopia*

**Wine: 2006 Meyer-Fonne Pinot Gris
Veuve Fourny & Fils Champagne**

DINNER

1ST COURSE HOT APPETIZER

*Twice-Cooked Fillet of Atlantic Salmon
Steamed, Merlot-Marinaded and Roasted Fillet of Atlantic Salmon with Rosemary-
Merlot Hollandaise Sauce, Cavaillon White Asparagus and Fingerling Potatoes*

Wine: O'Brien 2007 Estate Merlot

2NDCOURSE COLD APPETIZER

*Pelee Island Baby Greens
Grilled Apple Wood-Smoked Bacon Plank and Roasted Fennel
with Baby Lettuces, Black Currants and Granny Smith Apple Dressing*

Wine: O'Brien Estate 2007 Estate Chardonnay

3RD COURSE PETIT PREMIER

*Truffle Pappardelle
Whole Egg Pappardelle Pasta with Black Truffle-Veal Glaze,
White Truffle Cream Froth and Chervil*

Wine: O'Brien 2005 Seduction

INTERMEZZO

Blood Orange Marmalade and Shaved White Chocolate

4TH COURSE ENTRÉE / MAIN COURSE

*Double Bone Pork Rack Chop Cassonade
Grill-Roasted Cassonade Sugar-Cured Double Bone Pork Rack Chop
with Soft Whipped Yellow Corn Polenta, Roasted Sweet Baby Capsicums
and Modena-Clover Honey Drizzle*

Wine: O'Brien 2005 Estate Merlot

5TH COURSE DESSERT

*Vacherin Ice Cream Surprise
Vanilla Sponge Biscuit with Strawberry and Vanilla Bean Ice Cream,
Frangelico Syrup and Sweet Whipped Cream*

Wine: Paul Bara Brut Rose Champagne

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