



Gastronomy Package

First Course

romaine salad, lemon caper dressing,
double smoked bacon, garlic
croutons

or

grilled shrimp, creole waldorf, smoked
pepper puree

or

seared pork belly, pear mostarda,
yukon roesti

Second Course

seasonally inspired soup

Main Course

beet gnocchi, fennel,
blue cheese cream

or

blackened rainbow trout, corn succotash,
charred eggplant puree

or

stout braised beef short rib, honey
glazed carrots, celeriac puree

Dessert

flourless chocolate cake with coffee
cocoa reduction

or

lemon curd tart with vanilla chantilly
and berry coulis

Wine

White, Italy
Principato Pinot Grigio
Pavia, Italy

or

Red, Canada
Kew Gamay Noir
Niagara, Ontario

VICTOR