

Chef's Series Dinner: Taste of Europe

Octo Gazpacho

Octopus, ripe vine tomatoes, cucumber, onion,
roasted garlic

Suggested wine pairing: Red
Rooster "Ruffled Red"

Bison Tartare

Bison, mustard, shallot, roasted garlic,
avocado puree, citrus salt, beef fat cracker

Suggested wine pairing:
Five Vineyards Chardonnay

Braised Lamb Shank Risotto

Braised lamb shank, reggiano risotto, roasted red peppers, roasted pearl
onions, aged balsamic glaze

Suggested wine pairing: Cono Sur Carmenere

Berry Crème Patissiere

Citrus crème patissiere, BC wild berries, ladies fingers

Suggested wine pairing: Cono Sur Savignon Blanc