

COSMOPOLITAN



OAKVILLE EAST

Amuse:

Deviled Egg

King Crab, Osetra Caviar

1st Course

“Fruits de Mer”

Cured King Salmon, Octopus, Mussels, Chilled Green Tomato Soup,
Seaweed Flower Petal Garnish

H. Billiot Fils Brut Réserve Champagne, Grand Cru, Ambonnay, FR

2nd Course

Roasted Beets

Smoked Buena Vista Goat Cheese, Cherry Dots, Hazelnut Oil, Thyme Flowers

Core Stone Red Wine, Oakville, Napa, 2015

3rd Course

Duck Two Ways

Seared Juniper-Brined Duck Breast, Crispy Duck Rillettes, Fig Jam, Duck Jus,
Brussels Sprout Leaves

Exposure Cabernet Sauvignon, Oakville, Napa, 2015

4th Course

Snake River Farms Kurobuta Pork Rack

Slow Roasted and Grilled, Porcini Mushrooms, Baby Carrots, Red Wine Sauce

Franc ‘n Stern Cabernet Franc, Oakville, Napa, 2015

Dessert

Chocolate Bread Pudding Soufflé

Pistachio Ice Cream, Chocolate Sauce

Additional Featured Oakville East Premium Sample Wines

Harter Family Double H Ranch Cabernet Sauvignon, Oakville, Napa, 2015

Rough Road Stagecoach, Cabernet Sauvignon, Oakville, Napa, 2015