

RECEPTION

Sparkling Rose - L'Acadie Vineyards

Thai Scented Local Chicken Ballantine with a chilli lime sauce
Pomme Gaufrette with Crisp Five Spice Pork Belly and Spiced local Honey
Seared Eel Lake Oysters, Beet Crisp and Celery Root Puree

Presented By: Jason Lynch - Le Caveau Restaurant at Grand Pré Winery

FIRST COURSE

VERO (Tidal Bay) - Benjamin Bridge Vineyards

Roasted Golden Beet Cappuccino

Presented By: Gabriel Crocker – Tempest World Cuisine

SECOND COURSE

L'Acadie Blanc - Blomidon Estate Winery **Champlain Brut – Domaine de Grand Pré Winery**

Seared Nova Scotia line caught Halibut
with Lobster and Corn Succotash, Heirloom Tomato Relish and Chive Oil

Presented By: Don Walker - Five Fishermen Restaurant & Grill

THIRD COURSE

Ortega - Luckett Vineyards
Bin 17 Geisenheim - Avondale Sky Winery

Seared Atlantic Salmon with Soy and Ginger,
Citrus Slaw, Cantaloupe Pearls and Creamy Ponzu Vinaigrette

Presented By: Alan Crosby - White Point Beach Resort

FOURTH COURSE

Vitis – Gaspereau Vineyard

Braised Local Beef Brisket
with Caramelized Heirloom Carrots, Swiss chard, Veal Demi and Rosemary Oil.

Presented By: Jason Lynch - Le Caveau Restaurant at Grand Pré Winery

FIFTH COURSE

Vidal Icewine – Jost Vineyards

Sampling of Fall Flavours

Manuka Honey and Cognac Crème Brulée
Dragons Breath Blue Cheesecake in Brioche with Spiced Pear Compote
Almond Brittle with Burnt Orange on Lavender Pound Cake

Presented By: Alan Crosby - White Point Beach Resort