

*Tuesday Tipplers' Annual Dinner  
Saturday, June 25, 2016  
Idlewyld Inn & Spa*

*Appetizers*

*Oyster Trio  
(Kilpatrick, Rockefeller, Mignonette)  
Beef Carpaccio Canapés  
Pol Roger Brut Champagne - France*

*Joan Turnbull Jazz Trio*

*First*

*Ahi Tuna Tartare  
Avocado, watercress and watermelon radish  
with citrus and black sesame seed vinaigrette  
Billard-Simon Montée DeTonnerre Chablis Premier Cru – France*

*Second*

*Grilled Peach and Fig Red-veined Sorrel Salad  
Fior di latte mozzarella and candied pecans  
with fig infused balsamic vinaigrette  
Charles Bove Vouvray 2014 - France*

*Third*

*Pan-seared Arctic Char  
Purple cauliflower purée, shaved white asparagus, honey and ginger  
infused white balsamic vinaigrette with spiraled vegetable garnish  
Chehalem Ridgecrest Pinot Noir 2010 - Oregon*

*Intermezzo*

*Ice Wine Sorbet*

*Fourth*

*Pistachio and Dijon Crusted Ontario Rack of Lamb  
Split pea purée risotto mold, pea tendrils and blistered cherry  
tomatoes on the vine with a red wine reduction sauce  
Daniel Lenko Old Vines Merlot 2005 - Niagara*

*Fifth*

*Grilled Queso Fresco Cheese  
Crostini tuile, candied walnuts, blueberry purée  
Darting Dürkheimer Nonnengarten Gewürztraminer Kabinett 2013 - Germany*

*Sixth*

*Chocolate Mousse Tower  
Honey Caramel  
Vanilla Nutmeg Snap  
Lilly Pilly Noble Blend 2006 - Australia*

*Coffee & Tea*

*Cigars on the Patio  
Ramos Pintos LBU 1998*

*Bon Appétit!*