



Tuesday Tipplers Annual Dinner

Saturday May 26th 2012

Pol Roger Brut Champagne

Assorted Canapés

Alhi Tuna Tartar, Avocado, Cracked Pepper, Vanilla, Cucumber, Sweet Potato Chip

2009 Chassagne Montrachet, 1er Cru Morgeot

Seared Diver Scallop, Sweet Corn and Celery Puree, Honey Truffle Foam

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Panko and Sunflower Crusted Brie, Arugula Salad, Raspberry Vinaigrette

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Pan Seared Halibut, Spinach Risotto, Spring Chive and Tomato Beurre Blanc

1995 Chateau La Croix De Gay

Whole Roasted Filet of Beef, Grainy Mustard and Herb de Provence Crust, Roasted Fingerling Potato, Ontario Asparagus,
Foie Gras Demi

2000 Chateau Larrivet Haut Brion

La Moutonniere, Quebec. Etorky, France. Pecorino Fresco, Monforte Dairy, Stratford.

2007 Clos Haut Peyraguey Sauternes

Dessert Trio

Lemon Ice Cream Sandwich with White Chocolate and Pistachio Bark

Classic Crème Brûlée & Mini Pavlova with Strawberry and Mint Compote

1997 Delaforce Corte Port