

M E N U

DINNER

Bread & Butter

Traditional Sour Dough Bread served with
blueberry & garlic flavored butters

Spring Salad

Mixed greens, blackberries, craisins, pecans, goat cheese garnished
with a red wine poached pear, dill, and pickled beet. Dressed with
balsamic vinaigrette

Entrée

Bacon wrapped herb & garlic Boursin stuffed chicken breast served on a
bed of cracked pepper citrus white wine sauce, garnished with rosemary.
Served with seasoned garlic butter mashed potatoes and honey dill
glazed tri-colored medley of carrots

DESSERT

Strawberry shortcake creampuff



W I N E



FREIXENET CORDON NEGRO BRUT CAVA DO **Sparkling**

A light modern Cava appreciated for its refreshing style.



WEE ANGUS MERLOT

Red

Intense colour with bright purple hues and plenty of ripe black fruits.



FRANCOIS LURTON LES FUMÉES BLANCHES SAUVIGNON BLANC

White

Aromatic with notes of boxwood and citrus fruit and a well integrated acidity.



WINE UPGRADE



POST HOUSE PENNY BLACK

Red

Stylish elegant wine of Shiraz, Merlot, Cabernet Sauvignon, Petite Verdot and Chenin Blanc.



KIM CRAWFORD SMALL PARCELS SPITFIRE
MARLBOROUGH SAUVIGNON BLANC

White

Intense complex flavours of citrus balanced with tropical fruits of passion fruit and white peach.

Wine Sponsor  LIQUOR
MART

