



**Meet the
Winemaker**
Children's Benefit Dinner

July 19th, 2018

Menu

Course 1

Hamachi (Crudo Style) & Steamed Langoustine with Fermented Melon,
Langoustine Head Vinaigrette, Cherry Peppadew Sauce, Chive Flowers

Course 2

Tecumseh Farms Smart Chicken Yakatori over Toasted Maple Wood, Served with Mushroom Broth,
Braised Daikon, Crispy Noodle, Shizo Leaves, Carrot Tops

Course 3

Squid Hood (Noodle Style) & Blood Sausage, Citrus/Saffron Foam, Seafood Nage, Olives, Oyster Leaf

Course 4

Oxtail-Braised Venison Short Rib, Romanesco Cream, Crispy Sunchokes, Garlic Blooms

Course 5

3 Cheese Course - Hard, Soft, Bleu with Little Side Nibbles
(Chutney, Local Honey, Olive Bread Crackers, ++)

Dessert

Hazelnut Pavlova, Milk Chocolate Yuzu Cremeux, Elderflower Panna Cotta, Berries
