

Reception Menu

Selection of Fresh East and West Coast Oysters, donated by Brent Petkau of Wild Isle Shellfish Company and Chef Eric Giesbrecht of Meta4 Foods.

Shucked by Eric Giesbrecht

Maxxium Wines – Ubuntu Sauvignon Blanc

Cave Springs – Reisling



Meta4 Foods

Ubuntu



CAVE SPRING
NIAGARA PENINSULA

Tasting Menu

1st Course – Zuppa di Pesce, with halibut, manilla clams and prawns in a spicy tomato broth.

Chefs Spencer Wheaton and Steve Smee - Mercato

Medallion Wines - Nobilo Sauvignon Blanc



2nd Course – Spaetzle pasta with double smoked bacon, patty pan squash and cherr tomatoes.

Chef Peter Swarbrick - Saint Germain

Fluid Imports – Eikendale, Semillion



3rd Course – Pan Seared Arctic Char, Wilted Organic Arugula, Oven Dried Roma Tomato and Basil Vierge Sauce.

Chef Xavier Lacaze - Muse

Harvest Vintage Imports – Wine of Good Hope, Chenin Blanc

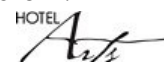


HARVEST
VINTAGE
IMPORTS

4th Course – Roasted Breast of Duck over Wild mushroom Ravioli and a Duck soya broth.

Chef Duncan Ly – Hotel Arts

Crush Imports – Hill of Content, Pinot Noir



crush
imports

Sorbet

Pastry Chef Karine Moulin – Hotel Arts

5th Course – Slow Braised Beef Ribs with smoked fingerling potatoes.

Chef Shaun Desaulniers - Belgo

Marram Wines – William Roan, Shiraz



6th Course – Pavlova, with chantilly cream, passion fruit curd and fresh seasonal fruit.

Chef Rebekah Pearse – Nectar Desserts

Vinalta Wines – Novella, Moscato



Vinalta Wines

7th Course – Brie de Meau, wrapped with house cured Broek Farm's pork belly hemp seed biscuit and a wild Alberta bull berry jelly.

Chef Scott Pohorelic – River Cafe

Whitehall Agencies – Taylor Fladgate Late Bottle Vintage Port

Premium Rwandan Tea by Tnik

RIVER CAFE
Prince's Island Park

