

Capturing Time in a Bottle

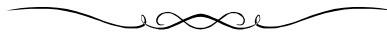
Tuesday, February 27, 2024 | 6:30 pm

Amuse

Confit Sturgeon Tartelette

Potato, Mustard

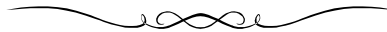
2021 Canevel, 'Setàge' Prosecco Superiore, Valdobbiadene (3oz)



Pan-Seared Black Striped Sea Bass

Artichoke Barigoule, Tomato Olive Tortellini

2021 Conti Bossi Fedrigotti, 'Pian del Griso' Pinot Grigio, Valdadige (3oz)



Grilled Veal Tenderloin

Spinach "à la crème", Braised Shallots & Parsnip

2017 Masi, 'Grandarella', Refosco, Trevenezie (3oz)



Braised Venison Shoulder

Chestnuts & Brussel Sprouts Bread Pudding, Red Wine Jus

1997 & 2017 Masi 'Costasera', Amarone della Valpolicella Classico DOCG (6oz)



Chocolate Mango Semi-Sphère

Chocolate Mousse, Amaretti Crumbles, Blackcurrant Coulis

2017 Masi 'Angelorum', Recioto della Valpolicella Classico DOCG (2oz)



Mignardise

Selection of Freshly-Brewed Artisanal Coffee & Loose-Leaf Tea

\$225 per guest Prepaid through

<https://vanwinefest.ca/event/capturing-time-in-a-bottle>

Executive Chef ~ Stefan Hartmann

Pastry Chef ~ Samson Fellow

Director of Food & Beverages ~ Edward Sweetman