

AVERILL CREEK WINE PAIRING
at the ANGLERS
January 27th & 28th, 2012



SEAN FENZL PHOTOGRAPHY

*Reserve a wine pairing dinner experience
as a unique & exquisite holiday gift*

Menu & Wine Pairing Features

Organic Beet Carpaccio / Somenos Rose 2010
Sweet & Sour Marinated Local Chioggia and Golden Beets,
Blood Orange Dressed Micro Greens,
Horseradish Crusted Sablefish, Goat's Cheese Coulis

Lobster Stuffed Crepes / Pinot Gris 2009
Savoury Baked Crepes Stuffed with a Lobster Shitake &
Oyster Mushroom Mascarpone Cheese Filling,
Carrot-Ginger Puree & Chive Oil

Blue Cheese Stuffed Figs / Gewurztraminer 2010
Gorgonzola Stuffed Fresh Figs Wrapped in Prosciutto
on Savoury Walnut Tuille with Spiced Pickled Pear

Braised Bison Short Ribs / Prevost 2008
Slow Red Wine Braised Bison Short Ribs, Celeriac
and White Bean Puree, Tarragon Cider Vinegar Nage

Kufli / Cowichan Black 2010
Indian Pistachio Coconut and Cardamom Ice Cream,
Gingersnap Crisp and Mango-Vanilla Bean Coulis

Purchase this dining experience as a gift certificate
or a personal reservation for \$79 per person.

Cocktails begin at 6pm, dinner service at 7pm

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*Dolphins
resort*

*Wine Pairing Dinner by Reservation Only. Thank you