

White Whale Winemakers Dinner with JOIE FARM WINERY

AMUSE BOUCHE

crispy chicken skin, oyster cream,
Northern Devine sturgeon caviar, chervil
QUOTIDIEN BRUT 2017

FIRST COURSE

clams, peas, white chocolate
PINOT BLANC 2017

SECOND COURSE

strawberry gazpacho,
sidestripe shrimp, nori, rose
ROSE 2017

THIRD COURSE

halibut, charred brassicas,
potato mousseline
EN FAMILLE RESERVE CHARDONNAY 2016

FOURTH COURSE

albacore tuna, nasturtium,
mushrooms, white pepper
PTG 2017

FIFTH COURSE

smoked sockeye salmon,
maple, cherry, cedar
EN FAMILLE RESERVE PINOT NOIR 2015

