

# ELIOT VINE

## Wine Dinner

Wednesday May 4, 2022 | 7:00pm

### **1<sup>st</sup> course**

Oysters / Lightfoot and Wolfville Flora

*Oyster with shaved lemon ice and pickled shallot*

### **2<sup>nd</sup> course**

Poached Pear / Drover's Hut Chardonnay

*Wine poached pear, blue Benedictine, walnut crumb, truffle honey*

### **3<sup>rd</sup> course**

Salmon / Domaine de la Madone Beaujolais Villages

*Salmon tartare, creme fraiche, shallot, dill, beets*

### **4<sup>th</sup> course**

Lamb / Saint Cosme Cotes Du Rhone

*Sous vide lamb loin, sultanas, lamb jus, balsamic reduction, butter braised turnip, grilled rapini,  
pommes paillason*

### **5<sup>th</sup> course**

Chocolate / Zenato Amarone Della Valpolicella

*Chocolate bavarois, dark chocolate bark, pavlova, raspberry anglaise*

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\$85/person + tax and gratuity

\$40/person for wine pairing

Groups of 4 : \$80/person + tax and gratuity

Groups of 6+ : \$70/person + tax and gratuity

To reserve please call **902-332-1557** or email us at **ev@ocean.ca**