

Saturday, November 20th
Savoy Burgundy Tasting

First Course

Salt Spring Mussels with Roasted Garlic Cream
Grilled Octopus Fried Brussel sprout slaw

2018 Domaine Raoul Gautherin et Fils, Chablis Premier Cru 'Vaillons'

2018 Domaine Raoul Gautherin et Fils, 'Chablis Vieilles Vignes'

Second Course

Exotic Mushroom Tartlet
Kabocha squash puree, popcorn polenta, Pinot pearls

2019 René Lequin-Colin Bourgogne Rouge

Third Course

Pitman Farms Duck Confit
Parsnip potato puree, roasted carrot, herbed jus

2019 René Lequin-Colin Santenay Premier Cru 'La Comme'

Fourth Course

Australian Lamb Loin Mignon
Tuscan kale and caramelized onions, Port-cherry demi

2019 René Lequin-Colin Pommard 'Les Noizons'

Thanks to Synergy Fine Wines for helping us obtain these fine wines...