OAKWOOD RESORT

SPRING WINE TASTING DINNER

Saturday April 6th, 2019 | 7:00pm
$95 per person

1ST COURSE

CALIFORNIA GREENS
with Candied Spring Berries
and Enoki Mushrooms drizzled with
Agousta Bitter Mango Purée
with 2017 Terrasses Rosé, Château Pesquié, Ventoux, Vallée du Rhone, France (Organic)

2ND COURSE

CELERIAC SOUP
with Fennel laced Basil Oil
with 2017 Soave Classico, 'Otto', Prà, Veneto, Italy

3RD COURSE

CASSIS SORBET
in a half Lemon

4TH COURSE

CHATEAUBRIAND
with Asparagus, Parsley boiled
Parisian Potatoes and Sauce Béarnaise
with 2014 Cabernet Sauvignon, Pickberry Vineyard, Tin Barn Vineyards, Sonoma Valley, USA

5TH COURSE

BLACK & WHITE MOUSSE PYRAMID
on a nape of Raspberry Coulis
with 2016 Zinfandel, McManis, Lodi, USA

price plus HST