

GUEST CHEF CHUCK HUGHES

the MENU



Oysters with all the "fixins"
Mini lobster pogo, Crème Fraîche and Acadian Caviar
Ciabatta, Mortadella with Spicy antipasto

1ST

Scallop

scallop crudo served on the half shell, lemon zest, shallot and brown butter sauce, bone marrow pangritata

2ND

Agnolotti

egg yolk pasta, smoked potato and fontina cheese filling, braised and pickled ham hock, ham hock broth, crispy shallots, chives, Grana Padano

3RD

Duck

roasted and basted breast, seared foie gras, cherry gastrique, crispy brussel sprouts with maple pepper sauce

4TH

Spiced Chocolate Pavlova

chewy meringue, spiced chocolate ganache, pistachio crumb and blood orange pâte de fruit

RAVINE VINEYARD
ESTATE WINERY

\$325
per person