

# Around the World

FOR HIGHER GROUND

## OUTDOOR RECEPTION

### **Fresh Shucked Pacific Oyster Bar**

*Fanny Bay - Kushi - Sun Seekers  
Assorted Mignonettes, Fresh Horseradish,  
Lemon, and Hot Sauce*

### **Tray Passed Hors d'oeuvres**

*Salt Spring Island Lamb Crostini with  
Roasted Tomato Jam | "The Farmhouse" Castle  
Blue Cheese and Fig on Toasted Brioche*

*Pairing - Averil Creek, Charme De L'ie*



*non-alcoholic options available*

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## DINNER MENU

### First Course - Italy

*Spinach Ricotta and Roasted Garlic Ravioli  
Marinara Sauce, Shaved Parmesan, Micro Basil  
Pairing - Monte Del Fra Custoza*

### Second Course - United Kingdom

*Sweet Green Pea and Mint Soup  
Creme Fraiche  
Pairing - Domaine des Carlines Tremoulette*

### Third Course - Switzerland

*Baby Mache Lettuce and Apple Salad  
Organic Chevre and Cherry Vinaigrette  
Pairing - Baseman Jordan Trocken Riesling*

### Fourth Course - U.S.A. / France

<i>Roasted Bison Tenderloin Potato Pave and Baby Vegetables McManis Merlot Demi Glaze Pairing - Robert Biale, Black Chicken Zinfandel</i>	<i>or</i>	<i>Seared Breast of Pheasant Barley Risotto and Baby Vegetables Sherry and Wild Mushroom Sauce Pairing - Tendresse d'un Climat Valreas Syrah, Grenache</i>
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### Dessert - Canada

*Lemon Curd Peach Tart with Cinnamon Ice Cream  
Pairing - Chateau des Charms Vidal Icewine*

*non-alcoholic and vegetarian options available*