



Present

An Evening of Food & Wine Featuring the Wines of

Avondale Sky Winery
A part of the
Nova Scotia Icewine Festival
Thursday, February 9, 2012

Aperitif

Martock

*A late harvest wine crafted from Vidal grapes,
Tones of Peach, Dried Apricot, Quince, & Marzipan*

First Course

Seared Nova Scotia Sea Scallops

Deglazed with Pear Eau de Vie
Micro Greens, Caviar Cream

Stubborn Head

*Crafted from estate grown, barrel aged L'Acadie grapes
Tones of Pear & Peach and a hint of Spice on the Finish*

Second Course

Pan Roasted Breast of Duck

Wild Rice, Haricots Verts
Sour Cherry Jus Lie

The Landing

*Crafted from Leon Millot grapes
Hints of Cherry, Rhubarb, & Blackberries*

Dessert Course

Callebaut Chocolate Terrine

Orange-Pomegranate Coulis

Pinnacle Hill

*Crafted from Vidal grapes harvested under frigid conditions
Tones of Quince, Apricot, & Marmalade*

*\$65.00 per person
Exclusive of HST & Gratuity*