

# The Essence of Icewine

## HORS D'OEUVRES

Phyllo Straw / Citrus Salt / Pistachio  
Apple Tart / Gorgonzola / Smoked Almond  
Grill Focaccia / Marinated Olives / Whipped Feta  
Poached Prawn / Icewine Chili Glaze

*Wine Pairing*



## PORK BELLY

Jalapeno Slaw / Icewine Reduction / Preserved Lemon Salsa

*Wine Pairing*



## LOBSTER RISOTTO

Butter Poached Lobster / Grana Padano / Olive Oil

*Wine Pairing*



## DUCK BREAST

Sweet Potato / Hazelnut Gnocchi / Stone Fruit

*Wine Pairing*



## VEAL MEDALLION

Pave Potato / Asparagus & Parsnip / Reduction

*Wine Pairing*



## GOAT CHEESE MOUSSE CAKE

Honey Sable / Beetroot Foam / Candied Walnut

*Wine Pairing*

# Buon Appetito

Chef Massimo Capra

