

LA TERRAZZA in conjunction with
Mark Anthony Brands welcomes
SHANE MUNN winemaker of
MARTIN'S LANE WINERY

Thursday, November 26th, 2020

RECEPTION

SALMONE

Candied smoked sockeye salmon, bellini, walnut brittle, creme fraiche

Simes Riesling 2015

PRIMO

MERLUZZO

Extra Virgin Olive oil poached smoked cod, carrot - cabbage raisin slaw, charred Meyer lemon

Naramata Riesling 2014 / Fritzi Riesling 2014

SECONDO

RISOTTO AL TARTUFO

Simmered carnaroli rice, parmigiani reggiano, fresh shaved Burgundy truffles

Simes Pinot Noir 2015

TERZO

FILETTO

Sous vide & charred Angus reserve beef tenderloin, aged balsamic, potato frites

Naramata Pinot Noir 2014

QUARTO

FROIE GRAS

Seared Quebec No 1 froie gras, sour cherry compote, toasted brioche, chestnut puree

Fritzi Pinot Noir 2014

FORMAGGIO & DOLCE

Taleggio cheese, essencia honey, candied walnuts, granny smith apple

&

Apple crumble, caramel gelato

Riesling Ice Wine 2014

230.88 per person (tip and gratuity included)