

An Icewine Dinner

WILD MUSHROOMS TOAST

Jackson-Triggs Grand Reserve Pinot Noir



ROASTED VEGETARIAN BROTH
WITH CURED TOMATOES

Jackson-Triggs Sparkling Entourage Sauvignon Blanc



HOT SMOKED WHITEFISH
WITH FERMENTED VEGETABLE SALAD

Jackson-Triggs Grand Reserve White Meritage



DUCK AND FOIE GRAS EMPANADAS

Jackson-Triggs Grand Reserve Meritage



CHOCOLATE CONE WITH CITRUS COMPOTE

Jackson-Triggs Cabernet Franc Icewine

JAMIE KENNEDY C.M. - Executive Chef

JAY JACKSON - Chef de Cuisine