



St. Innocent Wine Dinner
February 7, 2018

Smoked Salmon with Radishes, Dill and Lime, Ginger Vinaigrette
Gougeres with Herbed Goat Cheese
Celery Root Soup with Truffle Oil

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St Innocent Freedom Hill Pinot Blanc, 2015

Wild Black Cod with Hearts of Palm, Shaved Brussels Sprouts and Pomegranate Vinaigrette

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St Innocent Vitae Springs Pinot Gris, 2015

Grilled Ahi Tuna with Butternut Squash, Roasted Cauliflower, Kale and Yellow Foot Mushrooms

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St Innocent Temperance Pinot Noir 2014

Hedgehog Mushroom Risotto with Leeks, Thyme and Reggiano Parmesan Cheese

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St Innocent Zenith Vineyard Pinot Noir 2013

Pan Seared Duck Breast with Parsnip Puree, Rapini, Roasted Cipollinis and Satsuma Jus

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St Innocent Shea Vineyard Pinot Noir 2014

Granny Smith Apple Tarte Tatin with Caramel Ice Cream and Caramel Sauce

\$95/person, excluding tax and gratuity