

HONENS MENU

KEYS & CUISINE FRIDAY 14 MAY

APPETIZER

Caramelized Onion & White Bean Dip with Parmesan Crostini

White beans sautéed with fresh rosemary and garlic, served on grilled bread.

WINE PAIRING*

Veuve Clicquot Rosé, France

and

Medici Ermete Concerto Lambrusco Reggiano 2017, Italy (for Alberta and British Columbia residents)

or

Chiarli Castelvetro Lambrusco, Italy (for Ontario residents)

MAIN OPTION ONE

Zuppa di Pesce

Fish stew, tomato, white wine, mussels, clams, white fish.

WINE PAIRING*

Guigal Côtes du Rhône 2017, France

and

Miraval Rosé 2019, France

or

Yalumba Y Series Viognier, Australia

and

Mer Soleil Chardonnay, United States

MAIN OPTION TWO

Pasta Primavera

Long noodle, tomato, zucchini, bell pepper, basil.

AFTER DINNER DRINK SELECTION

The Dalmore 12-Year-Old Highland Single Malt Scotch Whisky, Scotland

or

Taylor Fladgate Vintage Port 2016 *Late Bottled Vintage Port*, Portugal

*Wine selections, chosen to pair with both the food and the music, have been designed for a side-by-side comparison. Sommelier Kimberley Sundell has found comparisons to be an eye opening and integral part of wine education. She has also recommended both reds and whites for the main course. From these selections, ticket buyers can customize choices as they wish.

Full list of ingredients to be provided after ticket purchase.