



OROFINO WINE DINNER

Hors d'oeuvres en passé

Reception wines: Sauvignon Blanc 2008, Gamay Noir 2008

COURSE 1

Diver Scallop and Confit Pork Belly

Tomato comfiture, caper sultana emulsion

Wine Pairing: Riesling 2008

COURSE 2

Wild Mushroom Risotto

Aged carnaroli rice, chanterelles, morels, truffle butter,
Parmigiano-Reggiano

Wine Pairing: Pinot Noir 2007

COURSE 3

Venison Strip Loin

Butter nut squash puree, housemade choucroute, Beleza rosemary jus

Wine Pairing Beleza 2007 (Meritage)

Fish substitution available by prior request

CHEESE COURSE

A surprise artisan cheese supplied from Benton Brothers Fine Cheese served with traditional and unusual accompaniments.

Wine Pairing: Red Bridge 2007, Red Bridge 2005.

FINALE

Almond and Sultana Cake

Red wine poached pear, spiced pear syrup, vanilla crème anglaise

Wine Pairing: Late Harvest Muscat NV





OUR FIRST WINEMAKER'S DINNER OF THE NEW YEAR!

Guest hosts Orofino Vineyards' John and Virginia Weber

JANUARY 22ND, 2010

RECEPTION AT 6:30^{PM}

Give the Gift of a Winemaker's Dinner this Christmas!

Tapenade Bistro and Orofino Winery invites you to an evening showcasing the cuisine of Chef Alex Tung and the award-winning wines of Orofino. Join us as Alex creates special dishes to pair with both new releases and gold-medal winning library selections chosen by Orofino owners John and Virginia..

We will be pouring 6 wines with 6 courses plus a special bonus wine to be poured at some point in the evening.

\$85 Per person

TICKETS AVAILABLE AT TAPENADE BISTRO

3711 Bayview Street, Richmond BC

t. 604-275-5188 e. moreinfo@tapenade.ca

For more information on this event please visit

www.tapenade.ca or www.orofinovineyards.com

