

Gerard Bertrand Wine Dinner

M E N U

Gerard Bertrand Picpoul

Albacore Tuna Crudo with preserved lemon, pickled mustard seed, grapefruit, purple basil

Gerard Bertrand Domaine de L'Aigle Chardonnay

Green Curry Risotto with fire roasted tomatoes, vaduvan curry, basil puree, crisped garlic, nasturtium

Gerard Bertrand Tautavel Red Blend

Slow roasted Elk Striploin with Sour Cherry Demi, Fondant Potato, Roast Parsnip, Red Amaranth

Gerard Bertrand Domaine De Villemajou Red Blend

Brome Lake Duck Breast, Charred Corn Puree, Truffled BC Wild Mushroom, Sour Cherry Compote

Gerard Bertrand Cote de Roses

Cote de Roses and Ferrero Rocher Crème Brulee, candied hazelnuts, pralines, orchid