



AUGUST 1ST, 2020

TEATRO

TASTING MENU

Amuse:

Wagyu Carpaccio, preserved foraged ramp, black garlic

First Course: Grilled BC Peach

Teatro cured coppa, noble meadows chevre, fresh sorrel aioli, summer flowers, leek ash, maple vinaigrette

Paired with 2017 Cedar Creek 'Block 3' Riesling

Second Course: Braised Veal Tortellini

Pine mushroom brodo, slow roasted tomato, nostrala cheese, scallion oil, fresh basil

Paired with 2014 Tawse Gamay Noir

Third Course: Smoked Alberta Trout

Chanterelles, fresh peas, sauce bearnaise, dwarf pea shoots, charred radish,

Paired with 2018 Lock & Worth Rosé of Cabernet Franc

Entrée: Dry Aged Duck

Baby summer squash, roast shallot puree, smoked cherry, chive scented jus, crispy potato

Paired with 2016 Nichol Syrah

Dessert: Caramelized Honey

Honey roasted plum, highwood crossing graham cracker, plum consommé, Eau Claire Gin, scented in Alberta rose

Paired with 2014 Paradise Ranch Ice Wine of Sauvignon Blanc

Bon Bon: Bearface whisky caramel.