

SUMMER SUNSET WINE DINNER

MENU of WOOD FIRED FARE

WEDNESDAY, JUNE 16TH. 2021

WELCOME COURSE

LIGHTLY SMOKED WOOD FIRED DUCK BREAST CANAPES

horseradish chevre, grilled apricot, cherry glaze, pea shoots

CHILLED ASPARAGUS AND SPRING PEA SOUP SHOOTERS

herb crème fraiche, crispy peas

SEARED BAY SCALLOP SPOONS

smoked truffle cream, mushroom chips

APPETIZER COURSE

SOUS VIDE ORGANIC CHICKEN BREAST

spring vegetable risotto, pancetta, sage beurre blanc

ENTRÉE COURSE

FLANNERY BEEF WOOD FIRED HANGER STEAK

caramelized shallot potato gratin, wood fired vegetables,

bleu cheese, porcini demi-glace

DESSERT

PEACH AND RASPBERRY CRISP

blueberry mascarpone ice cream, powdered sugar

RESERVATIONS REQUIRED. \$91/CLUB, \$96/REG.

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