



RECEPTION 6:30

Join us in the lounge at the no host bar

DINNER 7:00

CRAB SOUP

Parsnip and Coconut Soup, Dungeness Crab,
Coconut Crisps

*2006 Cedar Creek Chardonnay,
Platinum Reserve, VQA Okanagan Valley*

RED SALAD

Beets, Red Leaves, Roasted Peppers,
Grapefruit and Goats Cheese

SLOW BRAISED LAMB SHOULDER

Shaved Zucchini, Potato and Onion Terrine
2001 Château Potensac, Bordeaux

CHEESECAKE

Whipped Morello Cheesecake,
Cherry Crumble and Jubilee Glaze
*2003 Clos du Château de Mosny
sur Loire Moelleux*

1978 Fonseca Guimaraens Vintage Port

