

Medina

RECEPTION

Lem Marrakech cured Organic Oceans Sockeye salmon
with preserved lemon and pistachio
Jansz Premium Cuvée Brut, Tasmania

MENU

Roasted Speckled Hound pumpkin and squash soup
with charmoula chicken confit
crispy leeks and pickled green onion
chanterelle crème fraîche

2009 Balthasar Röss Schloss Reichartshausen Riesling, Rheingau

Shucked Sawmill Bay clams and spicy pork boulettes
caramelized apple

Canadian chickpea purée and bright herbs

2011 Moreson Premium Chardonnay, Franschoek

Tellicherry black pepper and fig glazed beef short rib
celery roots and spice roasted carrots
molten onion purée

2007 Canoe Cove Shiraz, Okanagan Valley

Dark chocolate stuffed Persian dates
smokey meringue crumble



EXECUTIVE CHEF
JONATHAN CHOVANCEK
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