



**Join us** for this exclusive culinary evening hosted by accomplished wine educator and author Tony Aspler. Arrive at 6:30pm for a Welcome Toast, followed by five delightful courses paired with the finest wines, including selections from the Prince of Wales' premium Bordeaux collection.

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## Bordeaux Tasting Dinner with Tony Aspler

EXECUTIVE CHEF • ANDREW DYMOND  
SOMMELIER • FRED GAMULA

### Amuse Bouche

Roasted Beau Soleil Oyster  
Heirloom Tomato Water & Green Chile "Escabèche"

### Course One

Hand Rolled & Cave Aged Artisan Goat's Cheese  
Organic Beetroot Soufflé & Cardamom Syrup  
*Niagara Riesling*

### Course Two

Mullard Duck of Quebec  
Lightly Smoked & Dry Cured Prosciutto with Rillettes  
Hand Snipped Pepperpress & Brioche Pain Perdu

*Courses Two and Four to be tasted & enjoyed with the selections from our Bordeaux Collection. Tony Aspler will lead you through a tasting before and during these courses.*

*Chateau Tour de Pez 2003 St. Estephe  
Chateau D' Armailhac 2003 Pauillac  
Chateau Labegorce Zede 2003 Margaux  
Domaine de Chevalier 2003 Pessac Leognan  
Chateau Petit Village 2003 Pomerol  
Chateau Canon La Gaffaliere 2003 St. Emilion*

### Course Three

Sorbet of Meyer Lemon

### Course Four

Slow Roasted Saddle of Ontario Lamb  
Cippolini & Leak Puree, Rosemary Roasted Crêpes & Sauce Bordelaise

### Course Five

Northern Spy Apple Tart Tatin  
Hand Churned Anise & Vanilla Ice Cream  
*Chateau des Charmes Late Harvest Riesling*

\$195.00 per person including Wine Pairing

**Price subject to taxes and gratuities. Menu available March 27, 2010 only.**  
**Advance reservations required. Contact Corey Stirrett at 1-888-669-5566 ext 6518**  
**or email [c.stirrett@vintage-hotels.com](mailto:c.stirrett@vintage-hotels.com)**

