

*Cowichan Wine &
Culinary Festival*



WINEMAKER'S DINNER
***"ANYTHING BUT PINOT FROM
THE COWICHAN VALLEY"***

SATURDAY, SEPTEMBER 14, 2013 | 6PM

Enjoy a four course dinner from Executive Chef Jan Kobbero and team with wine pairings from Averill Creek, Alderlea, Enrico and Unsworth. **Winemaker's will be speaking about each pairing and the development of hybrid grapes on Vancouver Island.**

\$64 PER PERSON INCLUDING WINE PAIRINGS

**PRICE SUBJECT TO TAX & GRATUITY.
RESERVATIONS REQUIRED.**

UNSWORTH
VINEYARDS



AVERILL CREEK
VINEYARD

ALDERLEA
VINEYARDS

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WINEMAKER'S DINNER MENU

Aperitivo: Averill Creek Vineyard, Foch-EH

Heirloom Tomatoes

goat cheese croutons, fresh basil, olive oil, red onion

Enrico Winery, Cabernet Libre, Hybrid Cross

Local Dungeness Crab

butter lettuce, vanilla citrus vinaigrette

Unsworth Vineyards, Allegro

Roast Rack of Lamb

dijon herb crust, two color zucchini cakes,
local wild mushroom demi

Alderlea Vineyards, Clarinet, 100% Marechal Foch

Averill Creek Vineyard, Foch Cab Reserve 2009, Hybrid Blend

Maple Butter Tart with Cinnamon Ice Cream