



Normand's

11639 Jasper Ave, Edmonton, AB | Tues Feb 28, 2023

Reception

VEUVE D'ARGENT BLANC DE BLANCS BRUT, FRANCE
BISON CARPACCIO AND WILD MUSHROOM CROSTINI
CANAPES

First Course

ATTEMS RAMATO PINOT GRIGIO, ITALY
3 WILD ARGENTINEAN SHRIMP IN A PERNOD TARRAGON
CREAM SAUCE

Second Course

OLIVE GROVE CHARDONNAY, AUSTRALIA
ROASTED GARLIC POTATO CREAM SOUP TOPPED WITH
CHEESE TOAST

Third Course - your choice of:

LA PERRIERE PINOT NOIR, FRANCE
LIGHTLY BREADED PICKEREL AND ICELANDIC CHAR WITH
GARLIC ALMOND BUTTER SAUCE

NIETO MALBEC, ARGENTINA

AUSTRALIAN KANGAROO AND WAPITI (ELK) MEDALLIONS
WITH SASKATOON BERRY GLACE DE VIANDE

Dessert - your choice of:

ELYSIUM DESSERT WINE WITH WILD BERRY COMPOTE
ESSENSIA DESSERT WINE WITH MOCHA CREME CARAMEL



EDMONTON
EPICUREAN
SOCIETY
SINCE 1986

Your hosts for this dinner Jenna Johannesen and Erin Vanderveen.

Members: \$125 per person
Non-member Guests: \$140

For information about this dinner please contact Jenna at info@edmontonepicurean.com.

Payment must be received by Monday, February 20th

Payments are accepted by eTransfer sent to
info@edmontonepicurean.com

Cancellations will be accepted no later than 6pm on
Thursday February 23rd

***For general information about the Society or to
join, contact the Jenna Johannesen at
780-920-0861 or info@edmontonepicurean.com***

The Executive strongly recommends that when attending our events, you, other members and guests "pool" the use of a taxi/rideshare or if using a private car, have a designated driver who will refrain from drinking and therefore not risk violating the drinking and driving laws of Canada.