



102–5012 50 St | Beaumont, AB Tuesday, January 23, 2024 | 6:30pm

#### Course Un PAIRING COMING SOON Bison Tartare

sych homestead bison sirloin / cranberry aioli / pickled pearl onion / pickled mustard seeds / garlic / sourdough crostini (df)

# Course Deux PAIRING COMING SOON Carrot Ginger Soup

peas on earth carrot / baby creamer potato / onion / celery / ginger / garlic / coriander / cinnamon / black pepper jam (df&gf)

# Course Trois PAIRING COMING SOON Braised Octopus

tomato braised octopus / oregano / paprika / lakeside farmstead fromage blanc filled phyllo pastry / sauteed shaved brussels / safflower

### Course Quatre PAIRING COMING SOON Beef Bourguignon

redtail farm cross rib beef roast / rosemary jus / mash potato / chilli red wine pached pear / bacon lardon / acorn squach (gf)

#### Course Cinq PAIRING COMING SOON Pot De Creme

jacek dark chocolate mousse / lakeside farmstead chantilly cream / straberry compote (gf)



Your hosts for this dinner are Erin Vanderveen and Irina Giovos.

Members: \$100 per person

Non-member Guests: \$115

RSVP by Sunday, January 14th
Payment must be received by Thursday, January 18th

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

Cancellations will be accepted no later than 6pm on Thursday, January 18th

For general information about this dinner or the Society or to join, contact our President, 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 desginated driver who will refrain from drinking and therefore not risk violating the drinking and driving laws of Canada.