



12427 102 AVENUE, EDMONTON, AB T5N 0M2

Tuesday, January 25, 2022

RECEPTION: 6:30 P.M.

DINNER: 7:00 P.M.

MENU

RECEPTION: Mini Quiche – smoked bacon, leek and mushroom

Wine: Conde de Caralt Brut Cava (Spain) Traditional Method

FIRST Course: Spanish tortilla- saffron aïoli w/ beet, dill, coriander cured gravlax,

crème fraîche

Wine: Pedra Cancela Seleccao do Enologo (Winemaker's Selection) 2019

(Portugal)

Second Course: Savoury Waffle – sunny egg, maple sage sausage, smoked bacon

Wine: Tenuta Corte Giacobbe Ramato Pinot Grigio 2020 (Italy)

Entrée: Brisket Benedict – bearnaise

Wine: Clos la Coutale Cahors Malbec 2018 (France)

DESSERT Pannekoek – Dutch crepe w/ apple stroop, seasonal berry compote,

crème anglaise

Wine: Jean Luc Pasquet Pineau des Charente

* Please note that the Urban Diner is pleased to offer a vegetarian option for the Entree, it would consist of a Vegetarian Benedict with basil pesto mornay. Please let your host for the evening know by January 17, 2022 if you or your guests would like the vegetarian option.