



EDMONTON
EPICUREAN
SOCIETY
SINCE 1986

Three Vikings & Collective Arts
10713 124 Street NW, Edmonton, AB

Tuesday, October 20, 2020

Reception: 6:30 p.m.

Dinner: 7:00 p.m.



THREE VIKINGS
FOOD + DRINK

- RECEPTION:** **Smoked Salmon Crostini** - Smoked salmon mousse, rye crostini, dill caraway aioli, red onion.
Pairing: Trading Tales Lager is dry hopped with Strata and Citra hops, giving it notes of citrus, tropical passion fruit, and 'dank', with the crisp clean finish you expect from a lager.
- FIRST COURSE:** **Duck Smørrebrød (Danish open-faced sandwich)**
Warm duck confit, organic greens, shallot vinaigrette, roasted red pepper and tomato jam, crispy onions.
Pairing: "A Funny Name" is a cocktail made with Collective Arts Plum and Blackthorn Gin, ginger syrup, Wildlife Amaro, lemon juice, soda, mint and fresh raspberry.
- SECOND COURSE:** **Rödbetsallad (Beet and apple salad)**
Roasted and pickled beets, fresh Gala apples, dill ricotta, candied pecans, Guava Gose gastrique.
Pairing: Guava Gose is a soured and salted wheat ale with a balanced lemony tartness from malted wheat, Himalayan pink sea salt and coriander with a flowery bright smoothness from fresh guava
- THIRD COURSE:** **Alberta Pork Cheeks**
Tender pork cheeks, creamed polenta, braised fennel, roasted radish, haskap duck demi-glace, pork crackling.
Pairing: IPA #14 is a massive tropical and citrus bomb with distinct grapefruit and lime notes
- DESSERT:** **Flødeboller (Danish Cream Puff)**
Yuzu cream, cranberry orange cookie, dark chocolate.
Pairing: Stranger Than Fiction is a full-bodied porter with plenty of roast flavour, hints of molasses, ridiculous amounts of chocolate and pale ale malts which make this porter a smooth and creamy brew