

THE OAK & PRIEST WINE COMPANY

HOSTED BY: JASON PRIESTLEY & CHAD OAKES

Welcome Wine upon arrival

1st Course – *Out of The Park (Sauvignon Blanc)*
Crab Croquette

Warm Crab Béchamel, Lemon Zest, Chives,
Crispy Panko, Citrus Aioli, Sea Salt

2nd Course – *Sin Toro (Grenache)*
Braised Modern Benchmark Beef Cheek

Alberta Beet Risotto, Parmigiano Crema, Crispy Shallots

3rd Course – *The Bomb (Napa, Cabernet Sauvignon)*
Whole Roasted Modern Benchmark Filet
Truffle mashed potatoes, chef's vegetable,
red wine demi-glace

4th Course – *The Great Escape (Paso Robles, Cab/Sauv)*
Peras al Vino

Red Wine Poached Pear, Vanilla Mascarpone,
Red Wine Reduction, Toasted Almonds

- 5 WINES, FOUR COURSE WINE DINNER
- \$189 PLUS GRATUITY & GST



BOOK YOUR SEATS USING THE OPENTABLE EXPERIENCE TAB