

THE OAK & PRIEST WINE COMPANY

HOSTED BY: JASON PRIESTLEY & CHAD OAKES

Welcome Wine upon arrival

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

Dish: East Coast Scallop Crudo

Ingredients: Citrus, EVOO, Shaved Apple & Fennel, Pink Peppercorn, Chives, Maldon Salt

2nd Course – *Sin Toro (Grenache)*

Dish: Braised Modern Benchmark AB Short Rib

Ingredients: Alberta Beet Risotto, Parmigiano Crema, Crispy Shallots

3rd Course – *The Great Escape (Cabernet Sauvignon)*

Dish: Modern Benchmark Prime Grade AB Striploin

Ingredients: Charred Broccolini, Carmen's Fingerling Potatoes, Red Wine Demi

4th Course – *The Bomb (Cabernet Sauvignon)*

Dish: Chocolate Torte

Ingredients: Italian Flourless Chocolate Torte, Raspberry Coulis, Chantilly Cream

• 5 WINES, FOUR COURSE WINE DINNER

• \$189 PLUS GRATUITY & GST

MODERN STEAK

— STEPHEN AVENUE —

BOOK YOUR SEATS USING THE OPENTABLE EXPERIENCE TAB