

MODERN STEAK

5 Course Dinner

March 13 to 29 | 17 Days of Delectable Dining

FIRST COURSE - PRAWN COCKTAIL

Harissa Prawns, Dates, Roasted Pumpkin Seeds, Mint Yogurt

OPTIONAL WINE PAIRING - Riesling - Andreas Bender, Dajoar, Mosel, GER

SECOND COURSE - GRILLED ANDOUILLE SAUSAGE

Dijonnaise, Tomato Confit, Potato Chip Crumble

OPTIONAL WINE PAIRING - Rosé - Esprit, Provence, FRA

THIRD COURSE - SPAGHETTI AL SUGO

MB Alberta Beef Braised Short Rib, Basil, Goat Cheese Crema

OPTIONAL WINE PAIRING - Super Tuscan - Aia Vecchia, Lagone, Tuscany, ITA

FOURTH COURSE - MODERN BENCHMARK ALBERTA WAGYU

Butcher Block Steak Selection, Papas Bravas, Manchego, Aioli, Lemon Oil Arugula

OPTIONAL WINE PAIRING - Tempranillo - Petit Vega, 18 Messes, R.D.D, SPN

FIFTH COURSE - CHOCOLATE GANACHE DUO

Dark & White Chocolate, Pomegranate, Sugar Puffs

OPTIONAL WINE PAIRING - Port - Quinta Do Portal 29 Grapes Reserve, POR



avenue

Culinaire
ALBERTA / FOOD & DRINK

Savour
MAGAZINE
Calgary

\$80 - GRATUITY AND GST NOT INCLUDED

\$38 - OPTIONAL WINE PAIRING (2.5oz per course / Port 2oz.)

NOT ALL INGREDIENTS ARE LISTED ON THE MENU - PLEASE INFORM SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS 20% GRATUITY INCLUDED FOR GROUPS OF 6 OR MORE