



MODERN STEAK

— STEPHEN AVENUE —

BEEF & BORDEAUX

A Modern Steak Wine Dinner

Hosted by Estate Manager, Vincent Cruège

Welcome Pour

Champagne Lalique Brut “Cuvée Villa René” (NV)

Appetizer

Modern Benchmark Alberta Beef Bone Marrow

- Roasted marrow, grilled sourdough, parsley salad, sea salt

Paired with: Château Cap de Faugères, Castillon-Côtes de Bordeaux (2020)

Raw

Modern Benchmark Alberta Beef Tartare

- Hand-cut beef, Dijon, capers, farm yolk, house chips

Paired with: Le Merle de Péby Faugères, Saint-Émilion Grand Cru Classé (2018)

Braised

Modern Benchmark Alberta Beef Cheek

- Red wine braised, pomme purée, natural jus

Paired with: Château Faugères, Saint-Émilion Grand Cru Classé (2018)

Grilled

Modern Benchmark Alberta Beef Wagyu Striploin

- Roasted garlic butter, seasonal vegetables

Paired with: Château Péby Faugères, Saint-Émilion Grand Cru Classé (2019)

Dessert

Burnt Basque Cheesecake

- Honeycomb, roasted pear, walnut crumble

Paired with: Château Lafaurie-Peyraguey, Sauternes (2016)

\$229 plus gratuity & GST

We are able to accommodate most dietary restrictions, including gluten & lactose intolerance. please inquire with your server. *Please be advised that consuming raw or undercooked food may increase your risk of food borne illness. Not all ingredients listed in menu description

