



EDMONTON  
EPICUREAN  
SOCIETY  
SINCE 1986



5482 Calgary Trail  
Edmonton, AB

Tuesday, January 27,  
2026 at 6:30 pm

### **Amuse Bouche**

Smoked Salmon on Rye Bread with Red Onion, Capers and a Whisky  
Maple Gastrique

**Paired with Babich Sauvignon Blanc - New Zealand**

### **First Course**

Cheese & Charcuterie Boards with Toasted Crostini and Condiments

**Paired with Sibaris Pinot Noir - Chile**

### **Second Course**

Cream of Mushroom Soup

**Paired with Yalumba Barossa Shiraz - Australia**

### **Third Course**

Oven baked Atlantic Salmon Filet Topped with a Pomegranate Demi-glace on a bed of Wild Rice with Maple Glazed Shaved Brussel Sprouts

**Paired with Bread and Butter Chardonnay - USA**

### **Fourth Course**

Sticky Toffee Pudding Topped with Candied Pecans and a Salted  
Caramel Sauce

**Paired with Emeri Pink Moscato - Australia**



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Your hosts for this dinner are Pam Averill & Claire Gannon.

**Members: \$100 per person**

**Non-Member Guests: \$115 per person**

**Payment must be received by Thursday, January 22, 2026.**

**Payments are accepted by eTransfer to  
[info@edmontonepicurean.com](mailto:info@edmontonepicurean.com)**

**Cancellations will be accepted no later than 12pm on  
Saturday, January 24th**

For general information about this dinner or the Society and to join, please visit our website: [edmontonepicurean.com](http://edmontonepicurean.com). If you have any questions about the Society please email [info@edmontonepicurean.com](mailto:info@edmontonepicurean.com)

***The Executive strongly recommends that when attending our events, you, other members and guests "pool" the use of taxi/rideshare or if using a private car, have a designated driver who will refrain from drinking and therefore not risk violating the drinking and driving laws of Canada.***