



WORKSHOP

★ EATERY ★

2003 91 St SW, Edmonton | December 6, 2022 at 6:30pm

Welcome Reception

Henry of Pelham Cuvee Catharine Rose NV VQA

CHICKEN LIVER PATE, CHERRY MOSTARDA, CRANBERRY RAISIN NUT BREAD
SMOKED SALMON DIP, SESAME SEED BAGEL CHIP
PICKLED BEET SALAD WONTON CUPS

First Course

Fess Parker Chardonnay

GREAT WHITE NORTH BEAN SOUP

irvings farm fresh bacon lardons, shaved truffle

Second Course

Luigi Bosca Pinot Noir

BROWN BUTTER ROASTED MONKFISH

creamy fumet, baby potatoes, pickled fennel relish

Third Course

Winert Cavas de Weinert 2011

SMOKED SHORT RIB & TOMATO RAVIOLI

fromage blanc crema, ancho oil

Dessert

Taylor Fladgate 20-Year Old

CLASSIC CREME CARAMEL

saskatoon berry compote, almond tuile



Your hosts for this dinner are Caitlin Blackwell and Jenna Johannesen

Members: \$125 per person

Non-member Guests: \$140

For information about this dinner and the Not-So-Silent Wine Auction please contact Caitlin or Jenna at info@edmontonepicurean.com.

Payment must be received by Monday, November 28th

Payments are accepted by eTransfer sent to info@edmontonepicurean.com

Cancellations will be accepted no later than 6pm on Thursday December 1st.

For general information about the Society or to join, contact the Jenna Johannesen at 780-920-0861 or info@edmontonepicurean.com

The Executive strongly recommends that when attending our events, you, other members and guests "pool" the use of a 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.