



EDMONTON
EPICUREAN
SOCIETY
SINCE 1986



8101 Gateway Blvd NW, Edmonton, AB
Tuesday, January 28, 2025 | 6:30 pm

Amuse Bouche - Paired with Spicy Sommersby Spritz

STEAK TARTARE

BURNT POBLANO PUREE, PICKLED BEETS, SMOKED CURED EGG YOLK, SOURDOUGH, HERB OIL

First Course- Paired with Kronenbourg Blanc

BEER AND CHEESE CURD SOUP

FUGE SAUSAGE CRUMBLE, GRANA PADANO CRISP, FRIED SAGE

Second Course- Paired with Kronenbourg Rose

SPICY SHRIMP TOSTADA

MANGO SALSA, AVOCADO

Third Course- Paired with Original 16 Pale Ale

CHICKEN SUPREME

SMOKED MINI POTATOES, CARROT PUREE, CHIMICHURRI, MICROGREENS, PAN GRAVY

Dessert - Paired with Original 16 Copper Ale

STOUT BROWNIE

WITH BURNT HONEY ICE CREAM, SALTED CARAMEL, CANDIED PECANS



Your host for this dinner is Mindy Blackwell.

Members: \$100 per person

Non-Member Guests: \$115 per person

Payment must be received by Thursday, January 23, 2025.

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

**Cancellations will be accepted no later than 12pm on
Saturday, January 25th.**

For general information about this dinner or the Society and to join, please visit our website: edmontonepicurean.com. If you have any questions about the Society please email 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.