



Amuse-Bouche Restaurant
Welcomes
The Toronto Vintners Club

Wednesday April 23, 2008, 7 pm
\$120 pp (all inclusive)

Amuse Bouche
Pork rilette with dried red fruit
(Vitteaut-Alberti, Cremant de Bourgogne, Burgundy, France)

Black cod ceviche, pineapple and pink grapefruit
(DogRidge The Pup Chardonnay 2006, McLaren Vale, South Australia)

Pan-seared foie gras and rabbit poutine, consommé gelee, coffee and red wine reduction
(Fita Preta 'SEXY' Red 2005, Alentejo, Portugal)

Sorbet

**Roasted loin of lamb, creamy eggplant puree, prune stuffed with cabrales, preserved lemon
lamb jus**
(Ardent Estates Shiraz 2004, McLaren Vale, South Australia)

Amuse-Bouche's specialty dessert selection
(Fanti, 'Sant'Antimo' Vin Santo 2001, Tuscany, Italy)