



# 2022 Seasonal Soirée Dinner Menu

## Student Attended Canape Stations

- Whiskey & Maple Cured Salmon:** puffed wild rice
- Vodka Prawns:** citron vinegar, basil garlic potato confit
- Roasted Kuri Squash:** cognac caviar, spiced pain de tuille
- Caramelized Onion Soup:** mushroom salt rim, apple foam
- Hoisin Pork Bao Bun:** pickled carrot and cucumber, crispy shallot, smoked jalapeno emulsion
- BC Oysters on the Half Shell:** mignonette, preserved lemon, fresh horseradish, cocktail sauce

*Bella 2021 "B2" Traditional Method Sparkling Rosé, Okanagan, BC*

## Plated Dinner

### Beet, Chorizo & Pear Salad

frosted walnut, goat ricotta, pickled mustard seed,  
hearts of fire, champagne vinaigrette

*Sea Star 2021 'Coriolis' Petit Milo, Pender Island, BC*

### Pan Seared Sea Scallop

leek ragout, dungeness crab cake, butternut squash purée,  
lobster and chardonnay beurre blanc, dried beet chips

*Roche 2019 'Tradition' Chardonnay, Naramata & Oliver, BC*

### Herb Roasted Lamb Rack

spinach ravioli, forest mushrooms and braised lamb, house made mint jelly,  
truffle reduction, candied carrot swirl

*Anthony Buchanan 2020 'William Dean' Syrah, Oliver, BC*

### Professional Baking Competition Winner

Our Culinary Management Diploma Students are competing to create a dessert best paired with Unsworth's Ovation port-style wine. The winning dessert will be unveiled at the event.

*Unsworth 'Ovation' 12-year-old Solera Port-Styled Wine, Cowichan Valley, BC*

*Friday, December 2<sup>nd</sup>, 2022 @ 5:30pm*

*~\$149 per person plus applicable taxes ~*

# About the Wines

## *Bella 2021 "B2" Traditional Method Sparkling Rose, Naramata, BC*

A traditional method sparkling made from a blend of Chardonnay and Gamay. Light, fresh, crisp acidity and a pale rose.

## *Sea Star 2021 "Coriolis" Petit Milo, Pender Island, BC*

Made in a cool climate Sauvignon Blanc style using 100% coastal Pender Island Petit Milo. Dry minerality is balanced with bright acidity and a lime zest, smooth clean finish.

## *Roche 2019 Tradition Chardonnay, Naramata & Oliver, BC*

Sourced from a one-acre parcel, this 100% Chardonnay was grown at Falcon's View Vineyard just north of the town of Oliver. Small alluvial gravels from an early post-glacial riverbed provide excellent drainage, evening shadow from the mountains to the west prolongs the ripening period in this hot climate.

Complex on the nose, this wine shows tones of apricot and papaya with hints of lemon curd and pineapple dashed with nutty spice.

## *Anthony Buchanan 2020 'William Dean' Syrah, Oliver, BC*

This Syrah is from the Three Boys vineyard on the Black Sage. It's a whole cluster ferment and was foot-trod twice daily; aged in third fill French puncheons and neutral barriques for 12 months. It's vibrant and lip-smacking with blackberries, plum skins and blueberries and that classic white pepper note up-front, then black cherry skin, earth and cedar rounding out the middle and a herbaceous finish.

## *Unsworth 'Ovation' Port-Styled Wine, Cowichan Valley, BC*

A sweet, fortified dessert wine crafted from our oldest block of Marachel Foch. Ovation is blended in a Solera meaning there are in 10+ vintages in each bottling. The resulting wine is complex with flavours of dried cherry, caramel, coffee and raisin.