



Menu

Wine Paired "Bubble" Dinner Party #2 Wednesday, September 30

To start:

House baked focaccia, garlic confit, roasted tomatoes and herbs - Sponsored by TNRL

Starter Course:

Hand rolled butternut squash ravioli, roasted squash, tomatoes, chili flake, sage and Grana Padano cheese

Paired with: 2019 Gruner Vetliner



Main Course:

Pan roasted pork rack, wild mushroom, Parisian gnocchi, brown butter

Or

Marinated grilled tempeh with wild mushroom, Parisian gnocchi, and brown butter

Paired with: 2018 Pinot Noir



Dessert:

Milk chocolate & espresso crème brulee with pumpkin spice donuts

Paired with: 2019 Reisling Block 11

Event Partners:



THOMPSON-NICOLA
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