



UPPER SHIRLEY
VINEYARDS

CHEF ERNIE'S LAST MEAL
WINE DINNER
AUGUST 9, 2018

APÉRITIF

2017 SPARKLING ROSÉ

"CANNED SEAFOOD & CRACKERS"

TOBACCO SMOKED MUSSELS, WATERMELON MARINATED AHI TUNE, BLACK ANCHOVY, HONEYED BOURBON GELEE & DILL PICKLED HONEYDEW, EGG YOLK MOUSSE, ROAST CORN CAVIAR & TOASTED BENNE SEEDS SMOKED HANOVER TOMATO CONSOMMÉ WITH HOUSE-MADE PIMENTO "CHEEZ-ITS"

2017 Rosé

"PASTA"

DUCK & PORK BELLY SAUSAGE STUFFED IN A DUCK FAT CANNELLONI, CORNBREAD GNOCCHI, BLUEBERRY & WILD ONION MARINARA
VEGAN RICOTTA WITH PARMESAN FOAM

2015 MERLOT

"HAM & EGGS FOR DINNER"

COFFEE RUBBED PORK TENDERLOIN WELLINGTON IN A BUTTERMILK BISCUIT PASTRY WITH TRUFFLED HASHBROWN GRATIN TOAD IN A HOLE, SALT & VINEGAR GRIT CHIP, DIJON HOLLANDAISE & REDEYE FOAM
WITH SIDES OF: TYME GRAOE GELEE, MARIGOLD MAPLE SYRUP & APRICOT BUTTER

2015 PETIT VERDOT

"CEREAL FOR DESSERT"

CEREAL MILK PANNA COTTA, CEREAL CRUMB GELEE, ESPRESSO ICE CREAM & CAKE, HOUSE-MADE MARSHMALLOWS & CRISPIES, CINNAMON TOAST WAFER WITH DEHYDRATED FRUIT
GRAPENUT BRITTLE & BANANAS DUST

2017 #1 RED

\$80 PER GUEST

CHEF DE CUISINE
ERNIE LABRECQUE