

Course	Menu Item	Wine Pairing	LCBO #
Reception	Cheese & Charcuterie Platters	Ruffino Prosecco	467811
Antipasto	Fish Tacos with Salsa Verde, Sour Cream and Slaw <i>Ingredients: Haddock/light white fish, Flour or corn tortillas, Vegetable oil, Chili powder, Sour cream, Purple radish, Tomatillos, Onion, Garlic, Cumin, Chili powder, Limes, Cilantro, Scallion, Salt & pepper.</i>	Ruffino Il Ducale Pinot Grigio 2018	577999
Primo	Truffled Wild Mushroom Risotto <i>Ingredients: Chicken or vegetable stock, porcini mushrooms, extra -virgin olive oil, onions, cremini mushrooms, garlic, Carnaroli rice, dry white wine, Parmesan cheese, Salt & pepper.</i>	Ruffino Chianti Classico Riserva Ducale 2015	45195
Plati Secondi	Organic Beef Sliders with Horseradish Mayo, Caramelized Onions and Baby Arugula <i>Ingredients: Beef, Garlic, Bread Crumbs, Onions, Mayonnaise, Horseradish, Arugula, Slider Buns, Salt & pepper.</i>	Ruffino Modus	912956
Plati Secondi	Moroccan-Style Chicken Skewers <i>Ingredients: Honey, Lemon, Saffron, Cinnamon, Ginger, Garlic, Chicken breast, Olive oil, Parsley, Salt & pepper.</i>	Ruffino Modus	912956
Plati Secondi	Braised Italian-Style Meatballs <i>Ingredients: Beef, Veal, Parmesan, Garlic, Parsley, Eggs, Tomato, Onion, Basil, Olive oil, Chili flakes, Red wine, Bread crumbs, Salt & pepper.</i>	Ruffino Riserva Ducale Oro Gran Selezione Chianti Classico 2014	353201
Dolce/Coffee	Roasted Pears in Balsamic Vinegar with Goat Cheese and Honey <i>Ingredients: Butter, Bosc pears, Balsamic vinegar, Goat cheese, Honey, Black pepper.</i>	Ruffino Serelle Vin Santo del Chianti 2015	1008

Due to the hands-on nature of the kitchen preparation portion of this evening and the necessity of establishing a set menu and ingredients, Vintages will unfortunately not be able to accommodate food restrictions.