



JEAN CLAUDE ROY DINNER

November 15, 2018

*P*ASSED HORS D'OEUVRES

Canadian Bacon Crisp

Caribou Tartar Shallot Jam, Chervil

Smoked Salmon Cucumber Crown

Crème Fraîche, Fire Roasted Yellow Pepper, Chives

Wild Mushroom Phyllo Cup

Lions Mane & Truffle Medley, Caramelized Onions

Butler Passed Nicolas Feuillatte Brut Réserve, Champagne

*A*MUSE

Drunken Mussels

Kessler Chardonnay, Butter, Herb Reduction

Kessler Chardonnay

*F*IRST COURSE

Yellow Pea Soup

Salted Pork, Turnips,
Purple Carrots

Domaine Gerard Fiou Sancerre, France

*M*AIN COURSE

Braised Lamb Shank

Farro & Herb Salad,
White Asparagus

Château de Parenchère Blend, Bordeaux

*S*ECOND COURSE

Crispy Walleye & Crab Fettuccine

Tomato Vodka Purée,
Tri-Colored Cauliflower

Whispering Angel Rose, France

*D*ESSERT COURSE

Butter Pecan Tart

Maple Syrup Ice Cream,
Raspberry Chambord

Inniskillin Canadian Icewine

700
drayton
RESTAURANT

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.