



*Mondavi Wine Dinner 2019*

*Menu*

*First Course*

*Bay scallop ceviche, fresh masa tostada,  
charred pineapple salsa*

*RMW Oakville Fume Blanc*

*Second Course*

*Sautéed P.E.I. mussels, chorizo, saffron  
beurre blanc, cilantro oil,  
charred campagne bread*

*RMW Reserve Chardonnay*

*Third Course*

*Seared Pekin duck breast, house made  
cavatelli, roasted kalettes, maitake  
mushroom dashi*

*RMW Maestro Red Blend*

*Fourth Course*

*Moroccan spiced lamb chop, Jerusalem  
cous cous, roasted broccolini, herb pistou,  
harissa oil, micro leeks*

*Auros Cabernet*