

**LAUGHING STOCK WINE DINNER  
NOVEMBER 16TH**

**A M U S E   B O U C H E**

**SCALLOP CRUDO**

compressed melon, prosciutto, northern divine caviar  
*pinot gris 2015*

**F I R S T   C O U R S E**

**BUTTER POACHED LOBSTER**

sunchoke veloute, sunchoke crisp, arugula  
*chardonnay 2015*

**S E C O N D   C O U R S E**

**CRISPY VEAL SWEETBREADS**

brown butter & cauliflower puree, syrah, caper jus  
*syrah 2011*

**E N T R E E**

**BRAISED BEEF SHORTRIBS**

shaved perigord truffle, carrot jalapeno puree, haricots vert  
*portfolio 2010*

**D E S S E R T**

**ESPRESSO CHOCOLATE MOUSSE**

chocolate meringue, chantilly  
*dark pool 2010*

*\$129 a person plus tax & gratuity*

Chef De Cuisine | Garrett Blundell  
Wine Maker & Owner | David & Cynhtia Enns