

# Wine Maker Dinner

THURSDAY, APRIL 25<sup>TH</sup> • EAGLES LANDING STEAKHOUSE

## AMUSE

### BUCKWHEAT BLINI

Michel Cordon Bleu Smoked Salmon, Osetra Caviar,  
Sorrel Crème Fraiche

*Featuring: Dorval Estate 2018 Buoyant Chardonnay*

## FIRST

### ROAST GARLIC CUSTARD TART

Tomato Coulis, Chive Oil, Toasted Pine Nuts

*Featuring: Dorval Estate 2021 Fasi Charbono*

## SECOND

### AUSTRALIAN KERWEE WAYGU STEAK

Herb and Roast Pepper Polenta, Carrot Florette,  
Fiddlehead Ferns

*Featuring: Dorval Estate 2021 Dorval Cabernet Sauvignon*

## DESSERT

### BLACK FORREST CAKE

Layers of Dark Chocolate Cake, Cream Cheese Whip Cream  
and Cherry Coulis on top of Chocolate Fudge Sauce

*Featuring: Dorval Estate 2019 Fasi Sweet Syrah Dessert Wine*

*Chef de Cuisine: Adam Meier  
Director of Food & Beverage: Charles Wilson*