



BEER. wine. & DINE

Join us at Durham Region's premier sports and entertainment venue to highlight the joys of pairing both wine and beer with a delicious five-course meal accompanied with your choice of beer or wine tasters for every course.

WEDNESDAY • 7 PM
APRIL 3
2019

PROSPECTS BAR AND GRILL

LOCATED INSIDE THE TRIBUTE COMMUNITIES CENTRE

\$80 per person | \$65 per person (VEGETARIAN)
Plus applicable fees. Taxes and gratuity included.

Tickets can be purchased through the Ticket Office,
Tributecommunitiescentre.com | 1-877-436-8811

HOSTED BY SPECTRA'S CHEF KIM RAMSAY | PERRY ROBIDOUX FROM LABATT | JOHN VOLPE FROM E.&J. GALLO WINERY CANADA, LTD

THE DINNER

APERITIF ON ARRIVAL

Selection of chef inspired canapé and assortment of paired wine and beer

COURSE ONE

Pan Seared Scallops on a bed of Micro Greens drizzled with Wasabi Crème

COURSE TWO

Velvety Mixed Field Mushroom Risotto slowly cooked in rich and flavorful Root Vegetable Stock with White Wine and Cream, Finished with Parmesan

COURSE THREE

Smoked Duck Breast, Grilled Fennel and Apple Salad cradled with Roasted Cauliflower Puree drizzled with Raspberry Port Sauce

COURSE FOUR

Lamb Lollipops with Pomegranate Glaze, Caramelized Onion Mash and accompanied with Broccolini

COURSE FIVE

Crème Brulee Infused with Bananas and Hot Chocolate topped with Constructed layer of caramelized sugar

VEGETARIAN DINNER

APERITIF ON ARRIVAL

Selection of chef inspired canapé and assortment of paired wine and beer

COURSE ONE

Silky Roasted Cauliflower Bisque Thickened with White Beans. Topped with Caramelized Onions, Crumbled Goat Cheese and Chives

COURSE TWO

Velvety Mixed Field Mushroom Risotto slowly cooked in rich and flavorful Root Vegetable Stock with White Wine and Cream, Finished with Parmesan

COURSE THREE

Oven Baked Portobello Mushroom with Cranberry and Pistachio Stuffing, Root Vegetable Pancake, Lemon Emulsion, Golden Beet Crème Fraiche

COURSE FOUR

Vegetable Wellington with Assorted Mushroom and Roasted Carrots, Asparagus and Cauliflower, All Wrapped in Crusty Phyllo for intense Interplay of Textures and Flavours

COURSE FIVE

Crème Brulee Infused with Bananas and Hot Chocolate topped with Constructed layer of caramelized sugar

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Centre



SPECTRA