



*Annapolis Valley Harvest Dinner
With Aqua Vitae "water of life"*

*September 29 at 6pm
Dinner \$100, welcome cocktail included
Add whiskey or local wine pairing \$75*

Menu

Amuse Bouche

Chef inspired

First

*Apple, pear, walnut & urban blue salad
Harmony (Whiskey) Vero (White Wine)*

Second

*Bay of Fundy bouillabaisse
Bailbair 90 (Scotch) Buried White (Wine)*

Third

*Mangalica Berkshire pork trio with stone fruit slaw,
roasted celeriac & starburst duchess
Springback 10yr (Scotch) Buried Red (Wine)*

Fourth

*Red haven cobbler with Arctic kiwi toïle
Glen Breton (Ice Barrel Whiskey) Vin Pallé (Ice Wine)*