

Farm + Vine Dinner

— Featuring Chef Jason Bangerter of Langdon Hall Country House Hotel & Spa —

Passed Canapés

Merigold Madeleine, Caviar Bottarga, Crème Fraîche

Sweet Pea and Mint Tartelette

Fresh Ricotta Stuffed Leaves

2014 Southern Cross Sauvignon Blanc, Okanagan Valley, B.C.

First Course

Potted Earth

Young Vegetable, Green Goddess, Dressed Kaniwa

2015 Perpetua Chardonnay, Okanagan Valley, B.C.

Second Course

Late Summer Fruits

Juices from the Garden, Olive Oil, Nasturtium

2016 Blackbird Passage Viognier, Okanagan Valley, B.C.

Third Course

Heritage Hen

Foraged Mushrooms, Confit Leg Pressé, Hen Bone Velouté

2014 Prospectus Pinot Noir, Okanagan Valley, B.C.

Dessert

Terroir Noir

Langdon Hall Signature Dark Chocolate

Black Pepper Crumb, Malt Cracker, Crispy Chicken Skin

2013 Quatrain, Okanagan Valley, B.C.

