

# BOUCHE

• FRENCH BISTRO •

## Chalk Hill Winery Dinner

Thursday, September 26th, 6 PM

### 1st course

#### LUMP CRAB CAKE

Apricot coulis, Celery Root Asian Pear slaw

Chalk Hill Estate Sauvignon Blanc 2017

### 2nd course

#### HONEY DEW MELON, PORK BELLY SALAD

Frisée, Bacon Vinaigrette

Chalk Hill Estate Chardonnay 2015

### 3rd course

#### BRAISED LAMB SHANK ROULADE

Wild Mushroom Duxelles, Rutabaga, blackberries

Chalk Hill Estate Red 2015

### 4th course

#### LUIS'S HONEY RICOTTA CHEESECAKE

Caramelized Apples & Figs

Chalk Hill Botrytised Semillon 2014

\$150 pp + tax and gratuity