



Join us for an evening of food and wine pairing featuring Chef Adam Mackay and Winemaker Dianne Smith from GreenLane Estate Winery. Thursday February 27, 2014 at 7:00pm. \$80.00 per person. For reservations call 905-639-1176.

GreenLane Estate Winemaker Dinner

Menu By: Exec. Chef Adam Mackay

2011 Estate Riesling

Cornmeal Crusted Scallops
Double Smoked Bacon Chowder, Chive Oil, Guanciale Chip

2011 Pinot Gris Reserve

Cinnamon and Coriander Pressed Pork
Peanut Puree, Moroccan Onion Jam

2010 Chardonnay

Confit Chicken Thigh
Duck Fat Fried Gnocchi, Aged Goat Cheese

2011 Cabernet

Roasted Angus Striploin
Roquefort Crumble, Celeriac Puree, Bone Marrow-Cauliflower Fritters

2011 Cabernet Sauvignon

Smoked and Grilled Rack of Lamb
Red Wine Braised Root Vegetables, Arugula Emulsion,
Peppercorn Glace de Viande



www.paradisorestaurant.com



www.greenlanewinery.com