



The
Magic
of Meritage Dinner
6:00 PM SATURDAY, MAY 14, 2022

RECEPTION

Asparagus Bruschetta

shaved blanched asparagus, fresh cheese, bacon jam & cured egg yolk on crostini

Grilled & Chilled Shrimp

grilled pacific white shrimp tossed in roasted orange & garlic marinade, served chilled

Chronos 2020 Sauvignon Blanc

Chronos 2020 Sémillon

FIVE-COURSE TASTING MENU

Crab Cake

crispy crab cake with compressed cucumber & radish, preserved lemon, aioli & chili oil

McWatters Collection 2020 White Meritage

Risotto with Peas

arborio rice with sweet pea puree, mascarpone, toasted parmesan, burnt onion, snap peas & pea shoots

TIME 2018 Merlot

Chicken Liver Paté

smooth paté with cherry, cherry, port & onion marmalade with thyme & peppercorn
sourdough cracker

TIME 2018 Cabernet Sauvignon

TIME 2018 Cabernet Franc

Beef Wellington

beef tenderloin brushed with Dijon & wrapped with mushroom duxelles, parma ham & puff pastry, baked golden brown & served with roasted heirloom carrots & demi-glace

McWatters Collection 2018 Meritage

Dark Chocolate Torte

chocolate torte with chocolate custard, dark chocolate ganache, cracked cocoa beans, flakey sea salt, finished with hot chocolate sauce

- menu subject to change based on product availability and seasonality -

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