

VIP COCKTAIL RECEPTION

An intimate Meet, Greet & Eat with Tomson Highway

Indigenous cuisine by Thomas Olszewski Grandfather's Kitchen and a selection of fine wines from Sommelier Christopher Wilton

6:30pm-7:30pm in the theatre. Doors open at 6:00pm

Travel the four directions as each station provides a sampling of food & wine:

East Table

Seasonal Fruit, locally sourced Vegetables with buttermilk ranch dressing, Smoked salmon pate, a selection of Cheeses, featuring Thomas's famous cheese ball with an assortment of Crackers

Paired with: Fiol Prosecco, a fresh lively non-vintage Italian bubbly with clean aromas of pear and melon fruit with lemon and icing sugar tones and a touch of smoky minerality. It has a touch of sweetness to match the fruit tray, but enough sapidity for the paté.

South Table

Corn and wild rice fritters with pepper-pear sauce, Baba ghanoush with pomegranate and mint

Paired with: Arca Nova Vinho Verde 2014, from a vineyard east of Porto, this blend of Loureiro, Arinto and Trajadura is brisk and refreshing and its fresh lime and golden apple, slight spritz, will complement the fat of the fritters and the mint in the baba ghanoush. 90pts Wine and Spirits Magazine

West Table

Miniature bison meatballs with pop sauce (similar to a Korean BBQ sauce)

Paired with: Famille Lançon La Solitude Côtes-du-Rhône 2014; La Solitude is a lieu-dit containing old vines and planted in sandy soils. The Lançon family has been attracting attention through the quality of their consistently excellent wines. The 2014 Solitude is a delicate and pretty wine with sweet berry and earth tones dominating. Crisp, elegant and lovely on the palate it will heighten the sweetness of the sauce and meatballs but also bring out its own floral notes.

North Table

Bannock with butter and jam

Paired with: Rosewood Mead Royale 2015, an ancient drink brought to us by our local pollinators, this surprisingly delicate example offers a pleasingly aromatic touch to the sweet honey notes. It also gains complexity and depth from barrel ageing. The perfect drop to end the evening and pair wonderfully with the sweet berry notes of the jam.

Iced peppermint-strawberry tea

Elderberry and Rose Shrub – to be served throughout the meal.