



7TH ANNUAL FIRE & ICE DINNER

FIVE COURSE PAIRING DINNER

Salmon croquettes served with a cucumber dill aioli over a bed of mesclun greens

Lockett Vineyards Ortega

Blue cheese & pear salad drizzled with a Cortland apple maple dressing

Jost Vineyards Tidal Bay

Cream of Butternut Squash soup

Medallions of Nova Scotia beef tenderloin topped with
caramelized onions & grilled Chedabucto Bay sea scallops

Domaine de Grand Pré Castel

Lemon Crème Brule

Domaine de Grand Pré Vidal Icewine

DES BARRES MANOR INN

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