

Wild Fish Restaurant 2014 Mushroom Festival

Yorkville Cellars Winemaker Dinner

With winemakers Deborah & Edward Wallo

Wednesday November 12, 2014 6:30pm

All our produce is 100% Local and Organic, sourced from local farmers and 100% Local and Wild fish and mushrooms from local foragers & fishermen.

Tasting Menu

Fall Salad

Brown sugar glazed fall squash, shaved fennel, apples, pears, grapes, blue goat cheese, walnuts, Meyer lemon dressing
2011 Cuvee Brut 20th Anniversary

Butternut Squash Soup

Ancho chili and cinnamon gelee, citrus poached jumbo wild caught prawns, Mendocino foraged chantarelles
Amber Folly 2013 Skin fermented Semillon

Steamed Mussels

Saffron rice, curry sauce, Mendocino foraged hen-of-the-woods
2013 Sauvignon Blanc

Smoked Cod with Shiitakes

Smoked black cod, shiitake panna cotta, parsley puree, crostini
2013 Vin d' une nuit (Rose of Malbec)

Olive Oil Poached Halibut

Poached halibut, potato puree, creamed fennel and leeks, herb oil, white trumpet mushrooms
2012 Merlot

Grilled Swordfish

Herb crusted swordfish, lemon chive risotto, white trumpet mushroom, balsamic brown butter sauce,
Mendocino Foraged chantarelles
2012 Cabernet Franc

Chilled Pear and Ginger Soup

Spiced Apple Flowers

Apple flowers, vanilla cream cheese ice cream, red wine caramel 2013 Sweet Malbec
2011 Late Harvest Sauvignon Blanc & Semillon

*Per head: \$125 for 8 courses plus wine pairings
Tax & Gratuity not included*