

# *Whytewold Emporium*

*2010 Crepes & Wine Extravaganza*

*Aug 30th, 5 pm - 8 pm*

## **🍴 Three Course Supper – by Reservation Only 🍴**

Wine & Beer Serving Sizes 2½ ounces

**Amouz Bouche (amuse the mouth):**

Seared bay scallop with sweet corn & white truffle puree topped with a pan-fried quail egg.

### **First Course**

**Tuna Carpaccio:** Sashimi-style tuna steak & green peppercorns atop a bed of leafy greens served with lemon wedges, fresh cracked black pepper & a light vinaigrette

Paired with:

Feudo Arancio Nero Davola (Italy)

Sam Adams Boston Lager (U.S.A)

**Palette Cleanser:** cubed sea salted watermelon with sprouts & feta drizzled in balsamic vinegar

### **Second Course**

**Lobster & Artichoke Heart Crepe:** lobster, artichoke heart, sautéed mushrooms & aged white cheddar topped with a creamy herb & scallion sauce

Paired with:

Casasole Orvieto (Italy)

Carlsberg (Denmark)

**Palette Cleanser:** blackberries & rose petal granita

### **Third Course**

**Raspberry & Mango Mousse Chocolate Crepe Cake:** layers of chocolate crepe filled with alternate layers of mango & raspberry mousse, cloaked in a dark chocolate glaze

Paired with:

Long Flat Red Moscato (Australia)

Ephemere Cassis (Canada)

Wine OR Beer with each Course \$32.99

Wine AND Beer with each Course \$34.99

Coffee included

## *Whytewold Emporium*

190 Gimli Rd. Whytewold, MB

[www.wwemporium.com](http://www.wwemporium.com)

Phone: (204) 389 4567

[wwemp@mts.net](mailto:wwemp@mts.net)

We accept Cash, Interac, Visa & MC