

Winemakers Dinner

Presents, Oscar Quevedo Jr.



Quevedo Winery

MAY 3, 2017

CELEBRATE THE QUEVEDO FAMILY'S PORTUGUESE TREASURES.

ALONG SIDE RESTO GARE'S CHEF MELISSA'S CULINARY DELIGHTS

MAY 3RD, 2017

6:15 COCKTAILS / HORS'DŒUVES

6:45 THREE COURSE DINNER

PRIX FIXE 85\$ PLUS TAXES GRATUITY

For Tickets Contact Resto Gare

Linda or Curtis tel# 204-237-7072

IN SUPPORT OF SPECIAL OLYMPIC

PROUD TO BE A WINEDOWN EVENT OF THE

WINNIPEG WINE FESTIVAL



Winemakers Dinner

Presents, Oscar Quevedo Jr.

Celebrate the Quevedo Family's Portuguese treasures.

Along side Resto Gare's Chef Melissa 's culinary delights

MAY 3/17 MENU

Breaking of the bread with bottles of piri piri oils

Petiscos - At the table family style small bites

Tremoços - Marinated lupini beans

Chouriço -Grilled Portuguese sausage

Bolinhos de bacalhau - Cod fish cakes

Primeiro curso - First course

Bacalhau com Natas" traditional salted cod in cream.

Secundo curso - Second course

Chafana de Borrego - Slow braised leg of lamb, with bacon, mint, chilies and wine. Garlic sauté broad bean and freshly parsley, asparagus and roasted zucchini.

Sobremesa - Dessert

Arroz Doce- cinnamon lemon scented rice pudding in chocolate cup.

Purim de Laranja - orange pudding cake with caramel orange syrup.

Tart de amendoa - butterscotch almond tarte, with Crème Pâtissière.

Final - wind down

Terminar com queijo- a selection of cheeses, nuts, compote and port.

6:15 cocktails / hors'dœuvres 6:45 Dinner.

Prix fixe 85\$ plus taxes and gratuity

A winddown event of the Winnipeg Wine Festival, supporting special Olympic

