

# VIP VIRTUAL HOLIDAY CELEBRATION

AN EXTRAORDINARY EVENING IN THE  
PRIVACY OF YOUR OWN HOME

DECEMBER 19, 2020

#vipcelebrationsYEG  
#YEGvirtualdatenight

## VIP Virtual Menu

Executive Chef Sunil Katariya

### CHARCUTERIE BOARD

#### MEATS

##### Uncured Soppressata

*A dry salami that comes from the Calabria, Vicenza and Tuscany regions of Italy*

##### Calabrese

*Pork sausage named after a region in Southern Italy, Calabria, known for its spicy cuisine.*

##### Mortadella

*The original version of bologna from Bologna, Italy. Large round sausage studded with white pork fat and pistachio pieces*

#### CHEESES

##### Gouda

*A semi-hard cows milk cheese originating in the Netherlands*

##### Cheddar

*Originating in the English village of cheddar*

##### Manchego

*Hails from the La Mancha region of Spain. A firm sheeps milk cheese with tangy, nutty and grassy flavours*

- Accented with homemade Onion Jam and Spread
- Includes marinated olives and artichoke hearts with Rustic Italian loaf and Herbed Crackers

### ENTRÉE

#### Marinated Beef Tenderloin

#### Herb Roasted Chicken Breast

*Served with exotic Madagascar sauce*

#### Pacific Salmon

#### Jumbo Prawns

*Served with Creamy Lobster Velouté*

#### Seared Potato Pave

*Layered Sliced Potatoes with Herb Butter and Parmesan Cheese*

#### Bistro LaPersaud Succotash

*Savory Mélange of Corn and Beans with a Macedoine of Exotic Vegetables*

### DECADENT DESSERT

#### Hand Made Apple Crisp

*Finished with Pistachio Crème Anglaise*

### WINES

Selected by William Binceletto

1. 2018 Beronia Tempranillo  
*- Rioja, Spain (soft textured red)*
2. 2016 Falernia Cabernet Sauvignon Reserve  
*- Elqui Valley, Chile (rich full-bodied red)*