

Cooking Class

Tuesday, March 2nd, 2010 @ 7:00pm

This month let Red Seal Chef, Michael McKay, and his most trusted assistant, Chef Andrew Frastacky, take you through an evening of creative instruction and dining. A perfect evening to one day show off your new found skills to family and friends.

Course one

Slow cooked veal osso bucco, and root vegetable stew.

Wine pairing

De Loach, Cabernet Sauvignon, 2006, California

Course two

Chilean sea bass, curry fingerling potato, green apple and leek ragout.

Wine pairing

Peller Estates Riesling VQA, Family Series, 2008, Niagara

Dessert

Espresso crème brulee, house made banana bread.

Specialty Coffee

60.00 *(taxes extra)*

905-725-7500