

# STERLING'S

## Schramsberg Sparkling Wine

### Dinner

with Hugh Davies

July 1, 2010

6 pm

#### GATHERING

Schramsberg Blanc de Blancs Brut, 2006

#### FIRST COURSE

Trio of fresh Oysters on the half shell  
served with champagne mignonette over ice  
J. Schram Brut, 2001

#### SECOND COURSE

Baby spinach salad with goat cheese croutons,  
fresh raspberries and champagne vinaigrette  
Schramsberg Brut Rosé, 2006

#### MAIN COURSE

New Zealand Elk loin medallions  
with forest mushroom fricassee, gratin potatoes and hunter sauce  
J. Davies Diamond Mountain District Cabernet Sauvignon, 2006

#### DESSERT

Normandy Apple Tart  
with a delicate crust and champagne granite  
served with a caramel sauce  
Schramsberg Crémant Demi-Sec, 2005

\$95 per person

Tentative Menu – Subject to Change

Restaurant Director Philip DeManczuk

Chef de Cuisine Neil Campbell