

THE PEMBROKE

WINE DINNER WITH CHÂTEAU DU CÈDRE

FIRST COURSE

Hamachi Crudo

Sweet potato, avocado, canchita, Ají Amarillo citrus
Wine pairing: Château du Cèdre Extra Libre 2021

SECOND COURSE

Acorn Squash Agnolotti (VG)

Ricotta, caramelized squash, brown butter sage cream
Wine pairing: Le Cèdre 2016

THIRD COURSE

Herb Crusted Lamb Loin

Aubergine puree, baby root vegetable, mint demi
Wine pairing: Cèdre GC (Grand Cru) 2015

FOURTH COURSE

Opera Cake

Espresso-soaked almond sponge cake, French butter cream, chocolate ganache
Wine pairing: Le Cèdre Sweet Malbec 2016

*\$125 per person, not including tax and gratuity.
(Partnership between The Pembroke and Elite Wines)*

Château du Cèdre is located in Cahors, France—the birthplace of Malbec. Founded in the 1950s by Belgian immigrant Léon Verhaeghe, third-generation Pascal and Jean-Marc now helm the estate. The family has long emphasized the importance of handmade, meticulously crafted wines. The estate has carried organic certification since 2012, though it practiced for many years before that.

* Consuming raw or undercooked meat, dairy, or egg may increase the risk of foodborne illness.

An automatic service charge of 20% is applied to parties of six or more.

GF - Gluten Free V - Vegetarian VG - Vegan