

LONG TABLE DINNER

UKRAINE

Friday, November 17

M E N U

Upon arrival, begin your experience with a specialty cocktail

STARTER

TRADITIONAL UKRAINIAN PIEROGIS

Traditional Pierogis from the Perogy Guy, bursting with the perfect blend of potato and cheese. Accompanied by a bowl of hearty Borscht and a velvety Cream Puree, topped with crispy onions

CHÂTEAU VARTELY-PINOT GRIGIO

From the central part of Moldova in Codru area, this wine is a tropical fairy tale with aromatic notes of mango and melon, accentuated by lively, well-structured acidity

MAIN COURSE

CHICKEN BALLANTINE KYIV

Chicken Ballantine Kyiv, featuring succulent chicken wrapped around a flavorful filling, paired with golden Potato Pancakes for a delightful crunch. Complemented by Roasted Beets, Caramelized Pumpkin, Sweet Peppers, and drizzled with our signature Honey Mustard Sauce

CHÂTEAU VARTELY-INDIVIDO FETEASCA NEAGRA

Deep red colour wine with ruby shades, it has flavours of black currant, a pleasant slightly spicy fragrance, velvety tannin and undertones of berries. The palate is smooth with a long, velvety finish

DESSERT

SASKATOON BERRY GALETTE

A sweet symphony of our Saskatoon Berry Galette, a rustic pastry filled with luscious berries, topped with a cloud of maple-infused whipped cream. Crowned with fresh berries and a sprinkle of mint granules

Artisan breads and butter served with main course

Please note: The Long Table Dinners are 18+ events. We kindly request no substitutions. If there is an allergy, please let us know in the comment box when purchasing tickets and we will do our best to accommodate. Tickets are non-refundable.