

Take a gourmet journey of discovery through Canada's Maritimes with Liquidity Chef Phil Tees and guest Chef Derek Ingram of Elma in Penticton

starter bites & bubbles _____

Elma

RESERVE BRUT

SALT PORK & POTATO CROQUETTE

BROWN BUTTER LOBSTER
nori crisp, chives

Salted meat, including pork, beef, and cod, was a necessity in Newfoundland's isolated outports, and their key global export during the 19th and early 20th century

first course _____

2020 ROSÉ

SCALLOP CEVICHE

fermented beets, nettles, rosehips

Renowned for their exceptional flavour, Atlantic Ocean scallops are harvested wild from the icy waters of Georges Bank

second course _____

2018 PINOT GRIS

CHARCOAL-GRILLED TURNIP

herb soubise, red cabbage crisp

A cold cellar packed with turnips, carrots, and cabbage was essential for the Maritimes' French and Scottish settlers, a gardening tradition that continues

third course _____

2019 ESTATE CHARDONNAY

SALT COD, LEEKS, SHALLOTS, POTATOES, MORNAY SAUCE
with milk bread rolls, whipped pork & molasses butter, Newfoundland salt

Enjoy the Chefs' elevated take on two East Coast classics, salt cod, and the "cooked" or Jiggs Dinner

fourth course _____

2019 DIVIDEND

VENISON STRIPLOIN

venison & pork cabbage roll, cloudberry veal jus

Found in forest pockets from Labrador to New Brunswick and PEI, cloudberry are prized for their sweet-tart taste with notes of apricot and honey

fifth course _____

PARSNIP DULCE DE LECHE

tahini frangipane, apples

Elma is Turkish for apple, they are a key harvest in both the Okanagan Valley and Nova Scotia's tidal Annapolis Valley

East Coast Feast | Saturday, January 22, 2022

liquiditywines.com

Liquidity

Executive Chef, PHIL TEES Winemaker, AMY PAYNTER

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