

STRATFORD FESTIVAL MONDAY MAY 28, 2001

# Opening Night Dinner

## APERITIF

*Trius Brut, Niagara*

## FIRST COURSE

A TIAN of SNOW CRAB and BABY SHRIMP flavoured with ginger and lime

*Henry of Pelham Riesling Reserve,  
Niagara 1999*

## MAIN COURSE

ROSY DUCK BREAST and GREEN BEAN SALAD  
garnished with cured foie gras

*Cave Spring Cabernet, Niagara 1999*

## DESSERT

APPLE CONFIT  
cardamom caramel, and spiced ice milk

## COFFEE

provided by Balzac's Coffee Roastery

CHEF DE CUISINE: NEIL BAXTER  
MAÎTRE D'HÔTEL: KATHLYN BELL  
RUNDLES RESTAURANT, STRATFORD

