



STRATFORD FESTIVAL

OPENING NIGHT DINNER MONDAY, MAY 30, 2005

APPETIZER

ROASTED GOLDEN AND RED BEETROOT
fresh sheep's-milk cheese, arugula, and walnut oil

PELEE ISLAND CHARDONNAY 2004, NIAGARA

ENTRÉE

BALLOTINE and CHINESE-STYLE
BRAISED SHOULDER OF RABBIT
with pistachio nuts, *enokitake* mushrooms,
bok choy, and soy-ginger vinaigrette

PELEE ISLAND GAMAY NOIR-ZWEIGELT 2004, NIAGARA

DESSERT

GINGER-FLAVOURED PANNA COTTA
caramelized pear, and caramel passion fruit sauce

COFFEE

WILLIAM HUTT AS
PROSPERO IN *THE TEMPEST*,
PHOTO BY DAVID HOU

RUNDLES
RESTAURANT

tsx group **TSX**

PRODUCTION SPONSOR OF *THE TEMPEST*