

STRATFORD FESTIVAL
Opening Night Dinner
MONDAY, MAY 29, 2006



APPETIZER

DUNGENESS CRAB SALAD
with Peruvian pepper vinaigrette,
and tomatillo gazpacho

Henry of Pelham 2004 Riesling Reserve

ENTRÉE

ROAST CORNISH HEN
with a *cassole* of seasonal
vegetables, and roasted shallot jus

*Henry of Pelham 2004
Cabernet Merlot Meritage*

DESSERT

BRIOCHE FRENCH TOAST
glazed pineapple, and orange-
flavoured yogurt ice cream

COFFEE

RUNDLES
RESTAURANT

Sun 
Life Financial