

**Wellington-Altus Private Wealth presents the
2019 Cristal Champagne 'President's Dinner'
Saturday, Oct. 26th, 6:30PM**

**EXECUTIVE CHEF MATT PENNELL & CHEF DE CUISINE ADAM LUND
ALL PROCEEDS DONATED TO ALCOOL NB LIQUOR'S COMMUNITY FOUNDATION**

Reception - Louis Roederer NV Champagne

Shortbread cookies with pistachio & fennel

1er Plat - 2002 Cristal Champagne

Caramelized Pear Tart - Arugula salad, shaved local Parmesan,
white balsamic & citrus vinaigrette.

2ème Plat - 2005 Cristal Champagne

Scallop Tartar - Fennel fronds, pistachio butter and crispy oyster.

3ème Plat - 2007 Cristal Champagne

Fresh Pasta - Squash and sage cream, brown butter,
and roasted radicchio.

4ème Plat - 2008 Cristal Champagne

Lamb Loin - Sea water brine, sous vide, air dried tuna, yuzu custard,
smoked mushroom, crispy seaweed, kimchi and lamb jus.

