

PIROPOS

PRIVATE DINING



ON THE HILL | PARKVILLE

**MOËT & CHANDON WINE DINNER
WEDNESDAY, AUGUST 20TH, 7:00PM
PIROPOS "ON THE HILL, PARKVILLE"**

**FEATURING ALEXIS GANTER
SALES MANAGER AND CHAMPAGNE NATIVE
GLAZER'S FINE WINES**

BOUILLABAISSE

THE CLASSIC PROVENÇAL STEW WITH GARLIC, ONIONS,
TOMATOES, OLIVE OIL, FENNEL, SAFFRON, THYME, BAY,
AND DRIED ORANGE PEEL –FRESH SHELLFISH AND FISH.

MONT MARÇAL BRUT CAVA, SPAIN 2006 MV

SOFT SHELLED CRAB

WITH BRAISED PORK BELLY AND GLAZED PEARL
ONIONS, GRILLED CORN RELISH.

ÉTOILE ROSÉ, CALIFORNIA MV

DOUBLE STUFFED LOBSTER TAIL

ACCOMPANIED BY FRESH HEIRLOOM TOMATO
COUSCOUS, SAUTÉED BABY ZUCCHINI DRIZZLED WITH A
TARRAGON BUTTER CREAM SAUCE.

***MOËT & CHANDON WHITE STAR
CHAMPAGNE, FRANCE MV***

PINEAPPLE PASTILLA

WITH DULCE DE LECHE

***MOËT & CHANDON NECTAR IMPÉRIAL
CHAMPAGNE, FRANCE MV***

\$79 PER PERSON
DOES NOT INCLUDE TAX OR GRATUITY.