



## APPETIZER

### Baby Leaf Lettuce & Frisee Pastiche

Sun Dried Cranberries, Golden Raisins, Sun Flowerseeds,  
Toasted Pumpkin Seeds, Maple Shallot Vinaigrette

## ENTRÉE

### Fire Roasted Chicken Brule

With Rosemary Thyme Jus  
Seasonal Vegetable Medley, Roasted Fingerling Potatoes

## DESSERT

### Dark Chocolate Mousse Bombe

With Raspberry Coulis

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## Old Mill Toronto Cabernet Franc, Reserve

The Reserve Premium red has a minimum of one year maturation in oak barrels. Intense, velvety and heavier bodied red offers an explosive hit of super-ripe mixed berries laced with hints of vanilla. Depth and purity of fruit.

## Old Mill Toronto Chardonnay

This wooded white has forward flavours of buttered toast, cooked apples and peach, with a zing of lemon zest. Grown on mineral-rich limestone in Prince Edward County, it exhibits balance and pleasant minerality reflective of the terroir.



### Wine sponsored by

OMT Vineyards Inc.

### Official Beer Partner

Steam Whistle



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Coffee (Regular, Decaffeinated), Selection Of Fine Herbal Teas

## AGENDA *Approximate Timing*

<b>Dinner:</b>	6:00 - 7:00 p.m.	<b>Live Auction:</b>	9:30 p.m.
<b>Pre-Show:</b>	7:15 p.m.	<b>DR. DRAW Performance:</b>	9:30 p.m.
<b>Fighter Raffle:</b>	5:00 - 8:00 p.m.	<b>Gifts to Guests:</b>	10:00 p.m.
<b>Silent Auction:</b>	All Evening	<b>50-50 Draw:</b>	All Evening
<b>Fights Begin:</b>	8:00 p.m.	<b>After Party:</b>	TBA