

Food and wine lovers unite for a magical evening prepared by renowned Canadian chef Rene Rodriguez. The intimate dinner will be hosted by private wine importer Rob Elvy of the Small Winemakers Collection. The duo has created a five course menu paired with carefully selected wines. Space is extremely limited to just 30 seats so please reserve early. Hope to see you all at what promises to be a night to remember.

Spanish Serrano Ham

Crunchy pomegranate seeds and cubed cava gelee

Franciacorta Brut , Majolini, Lombardia, Italy NV

Celery Root Bisque

Fonduta of cracked lobster, mascarpone and black truffle oil

Cattarato, Cantine Rallo"Carta d'Oro",Alcamo, Sicily 2007

Terrine of Foie Gras

'Tresor' of parsnip marmalade, white truffle infused lime zest

Pinot Gris, Mittnacht Klack, Alsace, France 2006

Braised and Roasted Crispy Pig Cheek

Vanilla -butternut puree, star anise infused '65 degrees' milk foam

Grenache / Carignan / Cab. Sauv., Bodega Los 800, Priorat, Spain 2003

Amedei Dark Chocolate Fondant

Cardamom anglaise, pear chutney and passion fruit

Amarone della Valpolicella, Villa Monteleone, Veneto, Italy 2004

125.00 with wine pairings

Plus tax and gratuities

Thursday October 23rd, 2008

Reception at 6.30

Dinner at 7.00

Navarra by Rene Rodriguez

93 Murray Street, Ottawa

613-241-5500