



A Winemaker's Event

"The Essence of Veneto"

Menu

- Reception** Para ham-lardo crostini
Black trumpet and BC oyster stew shooter
[Ciacola Brut - Prosecco DOC Treviso](#)
- First** Weathervane scallop crudo
Pomelo granite, northern divine caviar, pistachio fluid gel
[Sanguefreddo - Prosecco Superiore Conegliano Valdobbiadene DOCG](#)
- Second** Duck confit risotto
64 degree duck egg, chicharones, kumquat essence
[Valpolicella Ripasso DOC Classico Superiore](#)
- Third** Stinging nettle parpadelle
Wild boar Bolognese, grana pandano
[Corvina Veronese IGT](#)
- Intermezzo** Cantaloupe sorbetto
Cucumber salsa
- Fourth** Wagyu beef brisklet
Farro-sage pilaf, fig, porcini
[Amarone della Valpolicella DOC Classico 'Moropio'](#)
- Fifth** Chocolate Nemesis
Fudge crumble, dark cherry
[Recioto della Valpolicella DOC Classico](#)

World Wine Synergy Incorporated, in partnership with Hyatt Regency Vancouver, invite you to join them at Mosaic Grille & Bar for an evening of food and wine, with featured winemaker from Italy, Sebastiano Ricci of Tenuta Degli Ultimi.



Specially selected exquisite wines for the evening have been paired perfectly with a five course menu, designed by Hyatt Regency Vancouver's Executive Chef, Jeff Szombaty.



By Exclusive Invitation Only..

Date: Thursday, May 28th
Time: 5:30pm Reception
Place: Mosaic Grille & Bar
Dress Code: Business Casual

