



Dinner and Wine  
**Experience**  
Saturday June 1st 2024

Featuring a Three Course Dinner Menu with Pairings!  
Following Dinner enjoy a bonfire on the beach and live entertainment!

**starter**  
choice of one

**Lambs Lettuce** with grilled Scallops and Pomegranate Vinaigrette  
**Wild Leek and Potato Soup** with smoked Paprika Sour cream  
Pairing - Kim Crawford Sauvignon Blanc

**entrée**  
choice of one

**Pan seared Pickerel Fillet** with new Potatoes and Baby Carrots  
Pairing - Jackson Triggs Chardonnay

**Grilled Beef Tenderloin** with a Herb Butter, green Beans and roasted Potatoes  
Pairing - Tom Gore Cabernet Sauvignon

**Almond crusted Supreme of Chicken** with a Thyme Honey Glace roasted Potatoes and Green Beans  
Pairing - Jackson Triggs Chardonnay

**Mushroom stuffed Ravioli** served on a bed of fire roasted Bell Pepper Coulis  
Pairing - Inniskillin Pinot Noir

**dessert**  
choice of one

**Chocolate Eclair** with a Raspberry Sauce  
**Maple Yogurt Mouse**  
Pairing - Inniskillin Ice vine Vidal

Coffee/ Decafe/ Tea

All reservations at 6pm | \$95 per person plus tax and gratuity

Reservations can be made by calling 1-800-461-5817 or emailing [info@severnlodge.com](mailto:info@severnlodge.com)

\*Reservations must be made as space is limited