

Beckta

dining & wine
presents...

The "Whey" Cool Cheese Dinner



On Friday September 10th, we will be hosting a dynamic dinner event featuring many of our favourite artisanal cheeses.

We have 20 seats available at our communal table in our private dining room on the second floor.

Chef Michael Moffatt's 4-course cheese-inspired menu with matched wines will showcase some of the best curds of the season.

Things will start rolling with canapés and an aperitif at 7:00 pm. The cost will be \$125 per person plus tax and gratuity.

To reserve please contact us at info@beckta.com

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Canapés

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Heirloom Tomatoes and Beets, Baby Pickled Vegetables, Grilled Halloumi,
Fresh Goat's Cheese, Summer Savoury and Extra Virgin Canola Oil

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Trio of Cheese Raviolis:

Grey Owl with Muscat Grape & Almond Salsa

5 Year-Old Provolone with Garlic Confit & Roasted Olive Oil

Cremeux du Jura with Oregano Pesto

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Roasted Duck Breast, Cheesy Ricotta & Fresh Corn Grits, Grilled Swiss
Chard with Cumin Butter, Wild Blackberry Curd and Avonlea Cheddar
Puffs

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Cheese Assortment Platter of Mr. Whittaker's Favourites served with
appropriate garnishes

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Petit Fours

Wine pairings to follow