

Beckta

dining & wine



“Why Sustainable?”

Because of a set of values and principles that reflect a food service industry which cares for the Earth and its oceans. To ensure the future of our seafood supply during a global population explosion, we need to put in place a method of stewardship which respects and fulfills our responsibility to future generations, so they may also have the bounty from the seas which we enjoy today.

And, really, I just want my five year-old son to be able to eat these great things when he grows up.

-Chef Michael Moffatt

Sustainable Fish & Seafood Dinner

We wish to offer you the first chance to be part of a very special dinner to highlight our love of sustainable fish and seafood.

On Friday, February 17th, Chefs Moffatt and McCabe will prepare an incredible 5-course, all-savoury seafood menu, using fantastic ingredients such as Cornel Ceapa's sturgeon caviar from New Brunswick, Rick Burns' wild pink salmon from British Columbia, Arctic char from Cambridge Bay in Nunavut, and lobsters sent direct from local fishing boats in the Bay of Fundy and South West Nova Scotia.

The pairings for the dinner, as selected by Wine Director Pieter Van den Weghe, will consist exclusively of delicious, sustainably produced wines.

This unique event will take place at our 20 seat communal table in our beautiful Private Dining Room. Canapés and cocktails will start things off at 6:30 p.m.

The cost will be \$150 per person, plus tax and gratuity, and reservations can be made for any number of guests by calling 613-238-7063

We hope to see you at our first culinary event of 2012!