

# FLAVOURS OF THE ALGONQUIN

A TRIBUTE TO OUR SUCCESSES OF 2021

Join us for a Food & Wine experience that takes you deep through the Algonquin

## Smokehouse Soup

Smokey Butternut Squash Soup

Crème Fraiche | Smoked Pork Belly | Maple Apple Chutney | Applewood Smoked Cheddar

*Drink Pairing: Marty's Smoke Apple Butter Sipper*

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## The Algonquin Appetizer

Signature North Atlantic Crab Cake

Smoked Corn Pico di Gallo | Charred Jalapeno Aioli | Micro Greens | Charred Lime

*Drink Pairing: Kim Crawford Sauvignon Blanc - Marlborough, New Zealand*

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## Right Whale Pub Recap

Scallop Ceviche

Tomato | Citrus | Cucumber | Onion | Cilantro | Coconut | Habanero | Wonton Chips

*Drink Pairing: Santa Margherita Pinot Grigio - Trentino Alto Adige, Italy*

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## Braxton's Beef

Slow Roasted Prime Rib of Beef

Blue Dot Reserve | Brown Butter Mashed | Mushrooms | Charred Broccoli | Carrots

*Drink Pairing: Mouton Cadet Bourdeaux - Bordeaux, France*

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## Railroad Series Rewind

Blackened Halibut

Bay of Fundy | Mango Avocado Salsa | Beurre Blanc | Charred Radish | Risotto

*Drink Pairing: Sancerre / Famille Bougrier - Loire Valley, France*

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## Food & Wine Flashback

Coffee Almond Cake

Chocolate Cremeux | Whipped Coffee Ganache | Roasted Almond Rocher | Raspberry Coulis

*Drink Pairing: Ruffino Prosecco Rose*

\$115 per person

Friday, October 15, Seating available starting 5 PM

Saturday, October 16, Seating available starting 5 PM

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