LAVICHE

DECEMBER | DINNER CLUB

Holiday Dining

Five-Course Tasting Experience

HOLIDAY TASTING EXPERIENCE

01 FIRST COURSE

Golden Arancino

Crisp, golden risotto accompanied by house-made marinara.

02 SECOND COURSE

House-Made Italian Soup

A seasonal Italian soup, prepared in-house.

03 THIRD COURSE

Fresh Seasonal Salad

A refreshing seasonal salad to complement the holiday menu.

04 FOURTH COURSE

Your Choice of Holiday Entree

Slow-Braised Lamb Shank
Tender lamb over silky potato puree with seasonal vegetables and aromatic braising jus.

Wild Mushroom Wellington | Vegetarian
Buttery puff pastry with wild mushrooms, caramelized onions and herbs; potato puree, vegetables and mushroom jus.

Red Wine-Braised Short Rib
Fork-tender beef, creamy potato puree, seasonal vegetables and a rich red wine reduction.

05 FIFTH COURSE

House-Made Dessert

A house-made dessert to conclude the holiday celebration.

OPTIONAL ADDITIONS | House-made gnocchi or ravioli with marinara or Our Feature Sauce available for an additional charge. Tremonte wines $35 per bottle when individually pre-booked through OpenTable.

Reserve your table directly through OpenTable

209 Red River Road | Thunder Bay Waterfront District

L A V I C H E

TREMONTE | DINNER CLUB WINES

Exclusive OpenTable Pre-Booking Special

$35 PER BOTTLE

Select your preferred bottle when booking your November or December Dinner Club experience through OpenTable. Each wine is a separate $35 advance-purchase add-on.

Reserva Viognier — $35

White | Peach, apricot, citrus.

PAIRS WITH Arancino, soup, seasonal salad and lighter pasta sauces.

Reserva Merlot — $35

Red | Blackberry, dark berry, smooth tannins.

PAIRS WITH Wild Mushroom Wellington, lamb and Parmesan dishes.

Reserva Malbec — $35

Red | Plum, dark berries, subtle oak.

PAIRS WITH Red Wine-Braised Short Rib, lamb and rich sauces.

Reserva Syrah — $35

Red | Dark fruit, pepper and savoury spice.

PAIRS WITH Slow-Braised Lamb Shank, short rib and mushroom Wellington.

Gran Reserva Monte Rekewa — $35

Premium Red Blend | Deep fruit and toasted oak.

PAIRS WITH Braised short rib and lamb shank.

Monte Rekewa Merlot — $35

Red | Cherry, strawberry, gentle spice.

PAIRS WITH Gnocchi, ravioli, Chicken Parmesan and Eggplant Parmesan.

OPEN TABLE PRE-BOOKING ONLY. This promotional bottle price applies only when your selected wine is purchased in advance with either Dinner Club experience. Subject to availability.