



Join Culinary Instructor,  
*Mary Ann Marshall*  
**Monday Lunch Creation**  
&  
**Tuesday International Dinners**

More details on the Activity Calendar

### **Our Philosophy**

We're all about "knowin' what's growin'" in our backyard. We take pride in educating ourselves and the public about the quality and variety of our local produce available.

*"If it isn't available at a roadside stand in Windsor Essex, it more than likely doesn't grow in Ontario"*

PREMIER'S AWARD FOR  
AGRI-FOOD INNOVATION EXCELLENCE

*Award Recipient*



***Have your own private class with friends and family.  
Choose a theme or let us decide  
From our great selection of seasonal ingredients.  
Please call for more information.***



Join us on Tuesdays for scrumptious food & great wine while overlooking the Lake . Mary Ann creates an internationally inspired three course meal, using seasonal foods from Essex County.

Reservations are required, limited seating, please call 1 866 372 VIEW \$20 per person (excluding taxes) Wine by the glass is available to purchase

**Korea Comes to Colchester**

July 13th at 6pm

Kimchi Quesadillas  
Field Greens with Red Chili Dressing  
Korean Beef with Asian pear toasted sesame and green onion pancake  
Seasonal Fruit with Ginger Syrup and Ginger cookies

**Moroccan**

July 20th at 6pm

Honey Spiced Nuts  
Roasted Veggies and Couscous Salad with Harissa Dressing  
Chicken with Lemon and Olives  
Fruit and Nut Bisteeya

**Alpine Breeze**

July 27th at 6pm

Bruschetta with gruyere, speck and tomato  
Cherry and sweet red pepper gazpacho  
Fennel, paprika grilled veal steak over greens with mushroom risotto cake  
Shortcakes with seasonal fruit and creme fraiche

**Vegetarian Italian**

August 3rd at 6pm

Potato Zucchini Pizza  
Summer Greens Soup with Housemade Vegetable Stock  
Pasta Alla Norma  
Summer Fruit Pizza



## **Sufferin Succotash-Southern Summer**

August 10th at 6pm

Pimento Cheese  
Tomato Salad with Cornbread Croutons, Bacon and Buttermilk Dressing  
Grilled Bourbon Glazed Pork with Creamy Grits and Succotash  
Peach and Blueberry Cobbler

## **Tikka & Tandoori** August 17th at 6pm

Naan Bread  
with paneer cheese and vegetable kebabs  
Chicken Tikka with Couriander Yogurt Chutney  
with Grilled Corn with Lime Butter and Sesame Crusted Tandoori Potatoes  
Pistachio Strawberry Yogurt "Sicles"

## **Japanese Garden Dinner** August 24th at 6pm

Enari (fried tofu packets with sushi rice)  
Smoked Salmon with Watercress with Yuzu Vinaigrette  
Chilled Somen noodles with Julienned raw veggies boneless Grilled Chicken  
Melon and Chardonnay Granita

## **Loire France-Home of Chinon (French Style Cab Franc)**

August 31st at 6pm

Salmon Rilletes  
Duck with Lentils and Grilled Apricots  
Tarte Tatin

VIEWPOINTE  
ESTATE WINERY

151 County Rd. 50 E., • Harrow, ON N0R 1G0 • (519) 738-0690 • 1-866-372-VIEW

WINERY SHOPPE HOURS OF OPERATION: Daily from 11am to 6pm

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