

Winefest

The Menu

This menu is curated by Winefest and the world-class culinary team at the Edmonton Convention Centre, including Executive Pastry Chef Jason Wang, Senior Sous Chef Lalit Upadhyaya, Executive Sous Chef Guadalupe Muñoz de Ratcliffe, and award-winning Sous Chef Francis Derick Flores along with 9 Red Seal chefs that round out a world-class team. A special thank you to Executive Chef Serge Belair - a recognized top three chef in Canada and the 2012 Chef of the Year.

Winefest

Stationed

SHORT RIB WELLINGTON

Sous-Vide Beef Short Rib | Duxelles | Aligot Potato | Beef Reduction | Minted Peas |
GA Available

Perfect Pair With layered flavours at play, a medium-bodied red strikes the perfect balance. It should have enough presence to stand up to the richness of the reduction without overpowering the duxelles. This naturally points to a red wine from the south of France.

SAVOURY DOUBLE-BAKED CROISSANT

Mini Croissant | Garlic Butter Lobster | Whipped Cream Cheese | Mozzarella |
Green Onion | Sweet Honey | Wild Ramp Coulis | Truffle Powder | V Available

Perfect Pair: This dish is a perfect way to kick off the evening. Bubbles and garlic lobster wake up the palate instantly. The creamy richness and subtle sweetness of the lobster, paired with a buttery croissant, call for a wine that is delicate enough not to overpower the dish, yet bright enough to keep the pairing fresh and lively.

- VIP EXCLUSIVE - ITALIAN CENTRE CHEESE CUP

Cheddar | Bocconcini | Grapes | Olive | V, GA

Perfect Pair: Table grapes are tricky to pair and often clash with wine, despite what you might expect. Their sweetness and acidity don't always play nicely with wines that have oak or malolactic fermentation. If you want a match, follow the "grow together, go together" rule and stick to an Italian wine for a harmonious pairing.

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Hand Passed

WATERMELON FETA SKEWER

Balsamic | Mint | V, GA

Perfect Pair: Watermelon naturally calls for a fruit-forward European rosé. The saltiness of the feta plays beautifully against the wine's gentle fruit, much like a pinch of salt enhancing dark chocolate. Fresh, balanced, and effortlessly refreshing.

BALSAMIC CARAMELIZED ONION & GOAT CHEESE TOAST

Caramelized Onion | Goat Cheese | V

Perfect Pair: A light, low-tannin red or a high-acid white with a bit of body both work beautifully. France is a natural fit here, a pairing you'll find echoed throughout French kitchens and cookbooks.

GARLIC-INFUSED PANKO MUSHROOM CAPS

Mushroom Caps | Creamy Artichoke Filling | V, GA

Perfect Pair: Pinot is the answer here. Earthy notes in the wine mirror the dish's umami, while bright acidity and a touch of salinity enhance it. Think high acid, minimal bitterness, and no heavy tannins for a pairing that feels seamless and satisfying.

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Hand Passed

CRISPY FRIED SURIMI STICK

Cream Cheese & Onion Pesto | GA

Perfect Pair: The focus here is the pesto. A white wine with herbaceous, slightly green notes works best, with Sauvignon Blanc being a natural fit. Its bright acidity keeps the pairing fresh and lively, cutting through the cream cheese and balancing the dish's richness.

MARIA ADOBO CHICKEN SKEWERS

BBQ Glaze | Green Onion | GA

Perfect Pair: Adobo calls for fruit in the wine, whether white or red. With spice in the mix, it helps to focus on what to avoid - tannins, astringency, heavy body, and high alcohol can clash with the glaze. A fresh, fruit-driven style keeps the pairing balanced and enjoyable.

BELAIR BEEF TOURTIÈRE BITE

Québec Ketchup | Warm Spices

Perfect Pair: This dish invites a step up in intensity. Spain is a natural fit here. Rioja and Tempranillo, with their gentle oak influence, shine beautifully. Barrel aging brings warm cooking-spice notes that echo the spices in the dish, making this a seamless and satisfying match.

If you require vegan options, please email info@celebratewinefest.com for more information one week prior to the festival.

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Dessert

FRESH FRUIT TART

Fresh Fruit | White Chocolate Cream | GA Available

Perfect Pair: This is a great chance to think beyond traditional dessert wines. A fresh rosé or a crisp sparkling wine pairs beautifully with both the fruit and the white chocolate cream, keeping the finish light, balanced, and refreshing.

DUBAI CHOCOLATE PISTACHIO SLIDER

Chiffon Sponge Cake | Pistachio Kataifi Crunch | Chocolate Fudge Warm Sauce | Raspberry Confit | Dark Chocolate Cream

Perfect Pair: Rich chocolate and crunchy pistachio call for a smooth, slightly sweet Tawny Port. Its nutty, caramel notes echo the pistachios while the luscious chocolate finds a perfect match, creating a decadent, balanced finish.

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Additional Bites

THE OLD SCHOOL CHEESERY / BOOTH #700

Assorted Gourmet Cheese

RANGE ROAD GARDEN FARMS / BOOTH #704

Handcrafted Gourmet Charcuterie Jams
paired with cheese and served on a cracker

MOJO JOJO PICKLES / BOOTH #526

Relish and Chutney
with Cream Cheese and Sour Cream Blend

FUDGALICIOUS / BOOTH #100

Handcrafted Fudge with Real Cream and Butter

KRAMMED KOOKIES / BOOTH #708

Handcrafted Stuffed Cookies

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Market Vendors

HOLT FINE ART / BOOTH # 714

LIQUOR CONNECT / BOOTH #512

MIDDLETON'S BITTERS & BAR SUPPLIES / #710

SHACKLED HEART PERMANENT JEWELRY / BOOTH #712

TRACY FINE PRODUCTS / BOOTH # 706