

YOU ARE INVITED BY



CITADEL

ORAL & FACIAL SURGERY

TO A

DINNER EDUCATION SESSION
SEASON XI

FEBRUARY 27, 2025



CITADEL

ORAL & FACIAL SURGERY

www.citadelsurgery.ca



Antipasti

Arancini Di Riso (V)

Creamy Risotto Stuffed with Bocconcini and Served on a Bed of House Arrabiata and Balsamic Reduction

Chianti Caesar

The Freshest Romaine, Bacon, House made Focaccia Croutons and Grana Padano in our House Dressing

Calamari

Flash-Fried and Sautéed in Pomodoro with Chilies and Lemon Aioli

Secondi

Atlantic Halibut (GF)

Local Fresh Halibut Served with Tarragon Risotto, Roasted Vegetables, Pickled Fennel & Pea Shoots

Bistecca (GFO)

Grilled AAA Angus Beef Tenderloin with Garlic Mashed Potatoes, Seasonal Vegetables and Peppercorn Bordelaise

Roasted Garlic Pappardelle (GFO)(V)

Broad Pasta Noodles, Cremini and Oyster Mushrooms, Tossed in Roasted Garlic Crema Add Grilled Chicken or Shrimp

Dolce

Classic Tiramisu Italian-Style with

Liqueur-Soaked Lady Fingers, Espresso, Cream Cheese

Flourless Chocolate Ganache

with Torched Meringue and Berry Coulis

Lemon Cheesecake Graham Wafer Crust,

New York style Topped with Lemon Curd, Whip and Berries

The Citadel Group cordially invite you to an evening of fine food, wine and education at Café Chianti.

This relaxed evening will take place on Thursday, February 27, 2025. We ask that guests arrive at 6:00 pm for registration and a refreshment, followed by dinner and the lectures (2 CE points).

This session is

Regional flaps in head and neck reconstruction

By S. Mark Taylor MD, FRCS(C), FACC

Special considerations for managing medical emergencies in the dental office with the geriatric patient

By Dr. Darryl Chickness, Critical Care Paramedic

Due to limited seating and meal planning requirements, payment in full will be required at the time of registration. Payment can be made by Visa, MasterCard, or American Express. The fee is \$150⁰⁰.
No refunds will be given within seven days of the event.

Please RSVP to Tammy Colter by email at tcolter@citadelsurgery.ca or by phone at 442-9721.

Don't miss this unique dining education experience!