

EGDC January 11, 2016

### **Amuse Bouche**

Smoked Tuna Tataki with Avocado and Ancho Cilantro Vinaigrette

*Paired with*

**2011 Quinta do Ameal Escolha Vinho Verde (Vinho Verde, Portugal) grape variety Loureiro** -is a light-skinned variety grown mainly in the north of [Portugal](#)

Wine - White \$22.99 (750mL)

Clear and citrus coloured. Floral aromas, orange-tree blossom. Its full fruitiness blends well with laurel flowers, lime, orange blossom, stone fruits, peaches, vanilla and smoky tones from aging in new Nevers French oak. Exceptional body and intensity. The grape is Loureiro. Don't serve this too cold, and a small decant wouldn't hurt it. Pair with a thick meaty fish

### **First Course ( and cooking wine )**

Roasted Scallops with Sweet Potato Puree, Braised Fennel, Pancetta, Pink Lady Apple, Ras el Hanout

*Paired with*

**2009 August Eser Oestricher Doosberg Riesling Kabinett Feinherb (Rheingau, Germany) Riesling**

Wine - White \$24.99 (750mL)

Feinherb is a new term used to replace "Halbtrocken" or "half dry" wines. This medium-bodied "off-dry" white is a great example of Feinherb. It is perfect for those seeking something fruity but not too sweet. Tastes like you are biting into a ripe and juicy peach! The refreshing acidity counters the sweetness perfectly. The name Doosberg is derived from "Dachberg" or "badger hill", a reference to their burrows. Great for sipping on its own or with a delicate white fish like trout, seared scallops or lobster.

## Second Course

Seared Lamb Carpaccio with Tandoori Aioli Pickled Shallots, Toasted Brioche and Wild Arugula

*Paired with*

### **2012 Cune Viña Real Crianza (Rioja, Spain) Grape Variety:**

Tempranillo: 90% Garnacha, Graciano and Mazuela: 10%

Wine - Red \$23.49 (750mL)

The Compania Vinícola del Norte de España, better known as "Cune'," is one of the leading traditional Rioja producers. These wines are all highly reliable, and consistently rank among the best of the traditional-styled Riojas. They age well, and even the entry-level wines are interesting. The higher-end offerings are usually somewhat closed and inaccessible in their youth, but evolve immensely with proper cellaring.

Full aromas ripe, autumn, red and purple fruit, especially raspberries. The palate is very well-structured, with plenty of fine, lingering rich fruit and lively tannins. The finish is elegant and long.

## Third Course

*Paired with*

Roasted Beef Striploin with confit Potatoes, Roasted and Grilled Zucchini, Soubise and Rosemary, Anchovy, Smoked Garlic Vinaigrette

### **2013 Montirius Vacqueyras Garrigues (Rhône Valley, France)**

Wine - Red \$31.99 (750mL) **Grenache - Syrah**

Crunchy red fruit that opens up with roasted notes supported by a concentrated black fruit. Unoaked, aged in cement tanks. A great fullness in the mouth with a little chew that ends on notes of peppermint offering a fresh and mineral finish

## Dessert

### **Donuts with Meter Lemon Curd**

**2013 Arnaud de Villeneuve Muscat de Rivesaltes (Languedoc-Roussillon, France)** Indicative blend: 50% Muscat of Alexandria, 50% Muscat Blanc a Petits Grains

Wine - Dessert \$26.49 (750mL)

Made from two kinds of Muscat grapes, Fontignan (small berry) and Alexandria (large). Picked at optimum ripeness, they form a blend showing perfect balance between its fruit, sweetness and superb mouthfilling volume. Lovely acidity and fruit that would be wonderful as an aperitif, or with fruit tarts and dessert buns.

