



Cooking wine:

Domaine Houchart Rosé (Provence, France)

Wine - Rosé \$20.99 (750mL) (

A new vintage of the **Domaine Houchart** has arrived. Some of the most famous rosés in the world originate from the region of **Côtes de Provence**, and the **Domaine Houchart** is a prime example of this region's style. It exhibits fruity and floral notes, along with great structure in the mouth that allows for many nice food pairings. Lots freshness and good acidity in this dry and tart rosé, test drive one to see why this region is so loved for its pink wines. A perennial deVine bestseller.

Course 1

Vietnamese Beef Carpaccio

Ingredients required: 3 lbs beef tenderloin, shallots, garlic, thai red peppers (large), bird eye chilies, 1 bunch of watercress, rau ram, fish sauce (3 crab brand), sugar, ginger, limes, sesame rice crackers, good extra virgin olive oil

Wine Pairing:

2001 Querbach Library Release Edition Riesling (Rheingau, Germany)

Wine - White \$27.99 (750mL)

Exotic flavors of cantalope, kiwi and other tropical fruits showcased this brilliant aged library release. This dry 2001 (from a legendary year for German Rieslings) and this dry version shows off the fine acidity and finesse of the vintage. Very fine length on the palate too. This is a marvelous bargain that is drinking superbly now. For those who have never tried a matured aged dry Riesling, this is a must. Features a very unusually beer bottle cap enclosure. Try with a lemongrass chicken and shrimp stir-fry.

Course 2

Banh Xeo (Vietnamese Crepe)

Ingredients required: 3 packages of rice flour, all purpose flour, tumeric, baking soda, shrimp, pork belly, squid (whole), soda water, 2 cans coconut milk, green onions, canola oil, bean sprouts, garlic, fish sauce, bird eye chilies, sugar, mint, thai basil, perilla leaves. 3 heads lettuce, cucumber, rice paper

1995 Weingut Moselschild Erdener Treppchen Riesling Spatlese (Mosel, Germany)

Wine - White \$36.99 (750mL)

A new producer for deVine's - we brought this older library release on spec to test out the quality, and its a winner. Starts out with a whiff of petrol, this has great acidity, not too sweet at all (I'd say it is more feinherb level) with notes of honey, pear and dried apricots. Clean and lingering finish. Try with some spicy Thai food.

Course 3

Seafood Tortellini in crab-lemongrass broth

Ingredients required: 1 crab (I will get this to remove meat and roast shells), scallops (small), shrimp, shallots, fish sauce, garlic, ginger, lemongrass, yellow onion, carrots, celery, thyme, bay leaf, black peppercorns, eggs, 00 pasta flour, fresh manila clams, fresh mussels

2013 Stoller Dundee Hills Pinot Noir (Oregon, United States)

Wine - Red \$43.99 (750mL)

Crafted exclusively from estate fruit, our Dundee Hills Pinot Noir is made in an elegant, approachable style. It has aromas of brambleberry and cherry with floral notes of lilac and violets and understated hints of cola and cinnamon. The palate features a purity of red fruit flavors, bright acidity and medium tannins.

Course 4

Coconut Ice Cream w/ banana tapioca "che"

Ingredients required: 4 cups heavy cream, 2 cans condensed milk, 5 cans coconut milk, 2 cups shredded coconut (sweetened), 5 bananas (yellow but not too ripe), 2 bag small tapioca pearls, sugar

1999 Karlsruhle Lorenzhofer Gold Cap Riesling Auslese (Mosel, Germany)

Wine - White \$39.99 (750mL)

Classic Auslese with a beautiful golden color. Fine peaches and minerals with a very fresh mouthfeel. Balanced with sparkling acidity, and a little honey to accent the long and alluring finish. Try with Indian fare.