

Edmonton Gentlemen's Dinner Club

12 Jan 2015

Lemon-marinated mackerel, raw+roasted beets, chive crème fraiche, foie gras torchon, dill

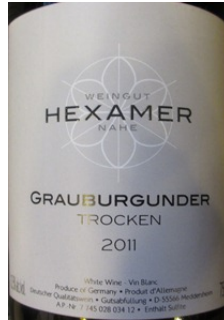


2011 Koster-Wolf Scheurebe
Rheinhessen, Germany (\$18, 9.5% Alc. Riesling and unknown mix)

Scheurebe is widely regarded as the most successful of the many German grape crossings that emerged in the 20th Century and was developed by Dr. Georg Scheu in 1916 by crossing Riesling and an unknown wild grape variety. Rheinhessen is responsible for the largest production by volume of Qualitätswein in Germany. It is located on the west bank of the Rhine, in an area formerly within the state of Hesse and has been producing wine since the ancient Roman times. Soft textured, fruity wine has loads of lychees fruit flavours and honey tones.

Appetizer Salt- Baked Cod

Whole salt baked cod and celeriac, cod liver, crimini -vermouth butter sauce, pickled beech mushroom, black truffle



2011 Hexamer Trocken, Weingut Nahe
Germany (\$29, 13.5%, 100% Grauburgunder (Pinot Gris))

The winery is situated in the south western part of Germany in the state of Rheinland-Pfalz. The river Nahe runs adjacent to the vineyard which has seen wines production in the area since the Roman times. The nose is succulent ripe peach, touches of vanilla & plenty of glycerin for an oily mouth feel. Palate has hickory nuts, candied grapefruit, citrus rinds with a peach and almond finish. Light on its feet Pinos Gris pairs well with fis

Main KFC Family style

Whole fried chicken, lettuce wraps, kimchi, sesame sprouts, liver pate, kochujang sauce



2012 21 Gables Spier 1692
Stellenbosch, South Africa (\$35, 14.5% Alc., Pinotage)

The Spier winery is one of the largest in South Africa located in the famous region of Stellenbosch. With the range 21 Gables, Spier wants to combine the elegance of European wines with the uniqueness South African region. The wine opens with a crimson colour. Aromas of dark berries, mocha and cherries. Palate has caramelized orange, bitter chocolate, dark red berries. The wine has a balanced finish of fruit.

Dessert Chocolate Banana Tart

Chocolate crust, dark chocolate ganache, banana ice cream, peanut streusel



1999 Vintage Sandeman Port
Douro, Portugal (\$35, 20% Alc.)

This good value port requires 2-3 hours aeration. Vau vintage is an exceptional quality, contemporary style of Vintage Porto, with lush qualities yet balanced by a fine structure of tannins that make it appealing to be enjoyed young or after some years of ageing. Vau Vintage results from a blend of the finest wines from select class A vineyards, sourced in the Douro. With intense fruit aromas and rich fruit flavours reminiscent of plums and red fruits, Vau Vintage 1999 is a superb accompaniment for chocolate desserts.