

Gentlemen's club Menu September 14, 2015

Cooking Wine:

**2010 Koster-Wolf Albinger Schloss Hammerstein Weissburgunder Trocken
(Rheinhessen Germany) \$19.00**

Weissburgunder is German for Pinot Blanc, a genetic mutation of Pinot Noir. This dry, medium-bodied wine has loads of green apple flavours framed by green apple acids. Pairs well with sea foods and poultry dishes.

Antipasti

**2004 Lopez de Heredia Rioja Blanco Vina Gravonia Crianza
(Rioja Spain) \$40.00**

The 2004 Vina Gravonia is pure Viura from a vineyard named after the white wines from Graves in Bordeaux. It is aged four years in used barrels, raked every six months and bottled after being fined with egg whites. 40,000 bottles were produced in the great 2004 vintage. It has a bright, shiny (almost fluorescent) yellow colour and a fresh nose of citric fruit, fennel, dried flowers, chamomile, beeswax and hints of mushrooms. The palate has superb acidity which gives it incredible freshness with great delineation and purity of flavours finishing very dry with a mineral, almost saline note. This wine sold almost a decade after its vintage year.

Baked Escargot, wild mushroom Macaroni

And

Marinated Grilled Octopus Bagna Cauda

Secondi

**2009 Silver Pinot Noir
(Santa Barbara, US) \$36**

Everything is in a fine balance with this declassified Pinot Noir simply labeled as Santa Barbara county. Planted from the famous Pommard clone, this is one high end pinot in the store that sells for under \$40. This is finely delineated. The 2009 Santa Barbara County bottling is a delicious three vineyard blend, combining four different clonal selections. The heritage Pommard clone from Julia's Vineyard in the Santa Maria Bench. Dijon clone 777 & Swiss clone 2A from Sierra Madre Vineyard in the foggy Santa Maria Valley corridor, and Dijon clone 115 and Swiss clone 2A from Premier Vineyard in the Los Alamos Valley.

**Braised lapin au vine
Serves with polenta Dauphine**

Dolci

**2012 Glen Carlou Welder Chenin Blanc
(Paarl, South Africa)**

The Welder, Natural Sweet is made from the most widely cultivated variety in the Cape, Chenin Blanc. Chenin Blanc characterized by its versatility – it has the ability to produce wines form a wide spectrum from sweet to dry, to sherry and even sparkling wine. This wine is made from a single vineyard which undergoes careful canopy management to ensure we achieve optimal natural sweetness as well as natural acidity. This is achieved by opening one side of the canopy so grapes are both exposed and shaded throughout the day.

Fried Molitero gigante, drizzled organic honey, gala apple, cinnamon compote