Edmonton Gentlemen’s Dinner Club

14 March 2011

Wine Pairings

**Amuse Bouche**

“White” Tomato Soup – shot

2007 Hirsch Heiligenstein Gruner Veltliner

Kamptal, Austria ($19.49)

**First Appetizer**

Salmon ceviche with grapefruit, Serrano chile, lime & cilantro

2008 Pegasus Bay Sauvignon Blanc-Semillon

Canterbury, New Zealand ($29.99)

**Second Appetizer**

Black Crusted Beef Carpaccio

2005 Manzone Barbera d’Alba La Cresta

Piedmont, Italy ($44.99)

**Entrée**

Cocoa infused raviolo with shrimp, scallops & lobster

Draped with a white chocolate, curry and tequila cream

2009 W. Gisselbrecht Reserve Gewurztaminer

Alsace, France ($23.99)

**Dessert**

Banana Streudel with rum, sultanas, pinapple coulis, coconut and ginger sugar snap

2004 Tokaj Classic Late Harvest Cuvee

Tokaj, Hungary ($26.99)