

Cooking Wine:

2018 Georges DuBoeuf Wildflower Chardonnay (Pays d'Oc, France)

Wine - White \$15.99 (750mL)

This Chardonnay shines with a buttercup yellow color. Aromas of fresh fruits, crisp apple, peach, citrus and toast from French oak are pronounced. It is smooth and creamy, with a clean finish.

Course One

Charred Beet Tartare with pistachios, Pecorino, butternut squash puree, and pea shoots



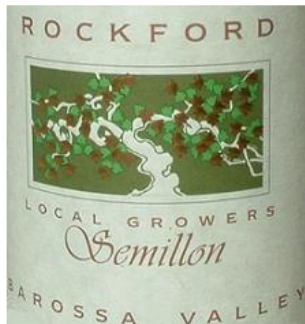
2017 Vineland Estates Pinot Meunier (Ontario - Niagara, Canada)

Wine - Red \$21.49 (750mL)

This vintage shows a real coming of age for this varietal at Vineland Estates. No longer is it “showing perhaps too much youthful midriff” in its dress but is now donning the maturity and elegance of a bespoke suit. The delicious, concentrated notes of Bing cherry, warm summer raspberry and cassis that used to be a little too “out there” and fractured in their presentation are now aligned and gracefully integrated. The smooth lines of this wine are mesmerizing as it dances towards you with seamless movements. Each expert turn can be studied and admired on its own but it is the whole that just blows you away.

Course Two

Pan fried crab cake with soy truffle vinaigrette topped with frisse



2015 Rockford Local Growers Semillon (Barossa Valley, Australia)

Wine - White \$41.99 (750mL)

One of the Barossa's greatest strengths is the diversity, consistency and quality of the grapes delivered annually by its small independent vignerons - "the local growers." Their knowledge, tenacity and commitment to the land ensured that the Barossa's viticultural base survived when many others could not. Semillon is one of the original varieties they have maintained for generations. This wine faithfully reflects the contribution made by the Sibley, Helbig, Loand, and Marschall family vineyards. Their efforts have produced a traditional full-bodied white which time will massage into a slippery yellow wine that just invites itself to lunch.

Floral, lime, pear and vanilla. Good flavour intensity and oily, medium bodied but with some punch to it. Has very good texture.

Course Three

Sous Vide Striploin with smoked mashed potato, black pepper relish, and roasted asparagus



2016 Les Vins de Vienne Saint-Joseph L'Arzelle (Rhone Valley, France)

Wine - Red \$42.99 (750mL)

Les Vins de Vienne is the result of a partnership between three of the Rhône's top growers, **Yves Cuilleron**, **Pierre Gaillard** and **François Villard**, and their wines are regarded as representing the essence of each vineyard area. Made from 100% Syrah, this Saint-Joseph has a deep violet core with intense cassis and blackberry on the nose. The finish is long and silky with hints of spice.

James Molesworth, Wine Spectator

Rating: 91

Fresh and pure, with a lovely beam of cassis and cherry preserve flavors, lined with light black tea, anise and singed alder accents. The finish is silky and alluring. Drink now through 2024. 619 cases made, 300 cases imported.

Course Four

Water Chocolate mousse with cold pressed canola oil cake and roasted strawberries



2008 Tokaj-Hetszolo tokaji Aszu 5 Puttonyos (Tokaj, Hungary)

Wine - Dessert \$62.99 (500mL)

Alison Napjus, Wine Spectator

Rating: 92

Balanced and creamy, with mineral aromatics of oyster shell and tarry smoke underscoring the palate's glazed apricot, tangy, poached mandarin orange and graham cracker notes. Accents of dried thyme and ground cardamom linger on the finish. Drink now through 2024. 3,000 cases made, 300 cases imported.
