



Cooking Wine:

2015 Château Megyer Furmint (Tokaj, Hungary)

Wine - White \$18.99 (750mL)

Minerally nose of steel and pickled plum. Soft textured, with apple, lemon, sliced oranges and melon on the palate. The finish is dry with chalk and limestone accents. Great alternative for Pinot Grigio drinkers. Pair with a grilled **chicken salad**.

MOSEL



**SELBACH
OSTER**

ZELTINGER HIMMELREICH
RIESLING KABINETT
halbtrocken

1st Course: Stilton Scones

**2015 Selbach-Oster Zeltinger Himmelreich Riesling Kabinett
Halbtrocken (Mosel, Germany)**

Wine - White \$32.99 (750mL)

Bruce Sanderson, Wine Spectator

Rating: 93

Pungent, with aromas of slate and ripe orchard fruit, this sleek white displays complex flavors of flowers, peach, quince and slate. A hint of chive works into the mix as this remains persistent on the finish. Drink now through 2024. 140 cases imported. **Wine Spectator's #95 Wine of the Year for 2017.**



2nd Course: Scotch Eggs

Ribstone Creek Abbey Lane English Mild Ale (Alberta, Canada)

Beer - Microbrews \$16.99 (4 Cans)

This full flavored mild ale pours a deep amber color with a small off-white head. The aromatics is of light roasted grains, hot chocolate and grassy notes. Taste is a chocolate malty sweetness with light roasted grains and a grassy hop bitterness. Light to medium bodied with moderate carbonation.



3rd Course: Beef Wellington

2013 Arrowood Knights Valley Cabernet Sauvignon (California - Napa Valley, United States)

Wine - Red \$44.99 (750mL)

The 2013 Knights Valley Cabernet Sauvignon is bold with black forest fruit and spiced plum, offering undertones of roasted coffee and crushed rock. Caramel and anise come through on the palate accompanied by broad tannins and a rich and persistent finish. Try with a grilled T-bone.



Dessert: Sticky Toffee Pudding

NV Quinta do Portal Lagrima (Douro, Portugal)

Port - White \$25.99 (750mL)

Lagrima is a very sweet white port produced from Malvasia fina, Gouveio and Viosinho grapes. Golden in color, it has delicate fruity aromas and is deliciously sweet. Serve at 13-15C with cheeses or a sweet dessert.