

Cooking Wine:

2018 Colterenzio Lumo Pinot Grigio delle Venezie (Alto Adige, Italy)

Wine - White \$18.99 (750mL)

From gravelly soil, this is pale yellow in color with green nuances; a seducing bouquet reminiscent of citrus fruit and white peach; medium rich on the palate, with a nice fruity note and a refreshing tangy acidity on the finish.

Course One

Duck Liver Pate, apple and cherry compote, roasted hazelnuts



2019 Anselmo Mendes Alvarinho Contacto (Vinho Verde, Portugal)

Wine - White \$25.99 (750mL)

The name Contacto stands for approximately twelve hours of contact between the grape skins and the pressed grape juice. This combination makes the Alvarinho fuller and fuller in taste. And this is how this extraordinary wine presents itself. 12 hours on skins, four months on lees. A little more subdued than the Muros Antigos but smells deeper, with those same pear-fruit aromas. The skin contact has given a light friction balanced by the creamy lees effect. Long, sour-fresh finish. Mouth-watering. Great texture and length. (JH)

Course Two

Bacon, potato & cheddar perogies, cabbage slaw, onion cream



2018 Château de la Greffière Macon La Roche Vineuse Vieilles Vignes (Burgundy - Maconnais, France)

Wine - White \$29.99 (750mL)

"La Roche Vineuse," the town in the Macon from which this white hails, translates from French into "vinous rock," due to the extremely high content of limestone in the soils, making it the ideal location for growing Chardonnay grapes. From 50 year old vines, this baby stands above the pack for its laser-like precision combined with richness of apple fruit, oily texture and full, expressive flavors. Try with halibut on a bed of lentils with a light wine sauce. Stellar for the price.

Course Three

Seared Sablefish, zucchini & lentil cakes, stewed tomato & garlic , parsley butter, mustard greens



2018 Zind-Humbrecht Pinot Gris Turckheim (Alsace, France)

Wine - White \$36.99 (750mL)

Yellow rich colour. The nose shows nice toasty, dry herbs, nutty aromas. Very straight forward and actually quite intense. The palate is elegant, almost light, which comes as a good surprise. The texture is round, sapid, velvety. The finish is dry, showing a certain tannic influence, almost like a light red wine. This wine will be so easy to use at the table, and will have no problem with white meat, poultry, duck..... Not meant for long ageing, it will show its best potential in the first 5 years.

Course Four

Raspberry Cremeux, dark chocolate crumb, fennel meringue



2017 Gruber Roschitz Chardonnay Eiswein (Austria)

Wine - Dessert \$44.99 (375mL)

A lovely nose greets you - assorted green and yellow appled, candied lemon, musk and wildflowers. Intensely sweet and concentrated but with a laserbeam of focus and purity. A gem of a dessert wine, good acidity and a captivating spice for a finish. It is lovely now but certain to last.

Call for details